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THE MONMOUTH

BAPTIST LADIES'

COOK BOOK

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THE LADIES OF MONMOUTH, ILL., AND ELSEWHERE

THIRD EDITION.

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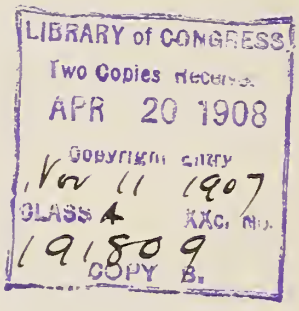

THIS BOOK IS RESPECTFULLY DEDICATED
TO THE LADIES OF MONMOUTH
AND OTHERS
WHO HAVE SO KINDLY FURNISHED THE RECIPES
AND TO THE MERCHANTS
WHO HAVE GIVEN US ADVERTISEMENTS.

We'll have flesh for holidays, fish for fasting days and moreo'er puddings and flap-jacks."—Pericles Prince of Tyre.

PREFACE.

"Things for the cook, sir,
But I know not what"—Romeo and Juliet.

The continued demand for the Baptist Ladies' Cook Book since the second edition was exhausted, has led us to issue a third much larger and improved. We can only ask for this one the hearty approval which was accorded our others.

We gratefully acknowledge the services of Mrs. Draper Babcock, Miss Carrie Smith and Mrs. W. H. Sexton to whose labors their success was largely due.

It has not been our design to give a Cook Book complete in all departments but we trust it will prove an assistance to the housekeepers who are engaged in the stupendous task of cooking for the nation.

We call special attention to our advertisers, and ask for them an increased patronage.

COMPILERS.

FIRST BAPTIST CHURCH, MONMOUTH, ILL

SOUPS

"Expect spoon meat."
—Comedy of Errors.

Good stock is essential for good soup, and is prepared as for Bouillon or Consomme. Two or three kinds of meat are used in about this proportion: Six pounds of beef, two of veal, hock or shin bone and one chicken—an old fowl is best. Add the usual soup bouquet. Add four quarts of cold water, bring to a boil and simmer slowly six or eight hours, skimming often at first. Always use hot water in replenishing the kettle. The water in which meats have been boiled, the bones from joints of poultry and meat trimmings make excellent material for the soup pot. Cool and remove fat. It is better if made the day before serving. Vegetables may be added as desired. These may be cooked separately. Or for a change: Beat two eggs with one cup of hot water; turn into tureen and pour hot soup over barley, rice, macaroni and vegetables—single or combined may be used. All bisques and cream soups, also bouillon, are improved by adding a spoonful of whipped cream to each cup. Use mixed pickle-spices in soups, and strain.

BOUILLON.

Four pounds juicy beef, two pounds bone, two quarts soft water, one tablespoon mixed herbs, four peppercorns, four cloves. Cut meat and bone in small pieces, boil down to three pints. Add one small onion, a bay leaf and one stalk of celery or small teaspoon celery seed, sprig of parsley, salt. Strain and reheat. To color add a spoonful of caramel made of burned butter and sugar, or brown the onion in butter before putting in the kettle.

CONSOMME.

Two pounds of lean beef, same of lean veal, cut all

into half-inch pieces. Put a tablespoonful of butter in soup kettle, and when hot add some of the meat and stir over fire until meat is a nice brown. Add two quarts of cold water and let simmer four or five hours: Then add one-fourth cup each of carrot, onion and celery which has first been cooked for five minutes in a tablespoonful of butter. Add also one-half tablespoon salt, three cloves, three allspice berries, a bay leaf, a sprig of parsley and peppercorns. Simmer one hour longer. Strain and cool. When cold remove fat. To clarify use white of egg and shell. Color same as bouillon.

CREAM STOCK FOR VEGETABLE SOUPS.

Heat a quart of milk in double boiler. When ready to boil, thicken with two tablespoons of flour rubbed to a paste in one tablespoon of butter. Season with salt and pepper and add more butter or cream as desired.

AMBER SOUP.

Make stock as above, adding two ounces of lean ham or bacon. When cold add the whites and shells of three eggs, one-fourth teaspoon celery seed, rind and juice of one lemon, salt and pepper. Mix well, reheat and boil ten minutes. Strain through fine strainer or flannel bag till clear. Serve hot, with or without lemon.

ASPARAGUS SOUP.

One bunch of asparagus boiled in a quart of salted water until tender. Press through colander and add a quart of cream stock.

BEEF BISQUE.

A rich beef broth carefully strained and clarified may be weakened with one-fourth its bulk of rich milk. It is used in the diet of invalids and delicate persons who require a broth in the morning as a stimulant. Chicken broth may be weakened with milk in the same way, making a chicken bisque. A bisque is gen-

erally a soup made of some species of shell fish, like oysters, lobsters or crawfish.

FRUIT BOUILLON.

Miss Amy R. Rodgers.

(A Danish Recipe.)

Grape juice, with a little lemon. Huckleberry (using one quart of fruit to one of water) with lemon. Strawberry or blackberry juice may be used. The syrup from canned fruit and jelly may also be utilized. A good combination is: One box of cherries, one pint of raspberries, three-fourths pint of currants. Boil together in three pints of water till very tender. Strain through a seive or cheese cloth laid in colander. Heat again and sweeten to taste. Thicken slightly with tablespoon of corn starch or lightning tapioca. Serve ice cold in summer or hot if desired. Put into each cup a few sweet croutons made like ordinary croutons except that brown sugar is prinkled on them and allowed to dissolve just before they leave the oven.

ICED BOUILLON.

For the soup make a strong, clear beef bouillon and season with salt, cayenne, lemon juice, and sherry; strain and set with a little gelatin, about a teaspoonful to a pint, so that it merely will hold its form. In serving, chill your bouillon cups well and fill with the jelly broken into bits. Pass strips of Boston brown bread with this.

ICED FRUIT SOUP.

Simmer one grated pineapple in one quart of water until tender, then add six peaches, one banana, and cook until they can be pressed through a sieve. Add a quart of boiling water and two tablespoons of arrowroot blended in a little cold water. Simmer five minutes; add juice of one lemon and enough sugar to sweeten; when ice cold serve in glass cups.

CREAM OF CARROT.

Cut carrots in small pieces to make a quart. Boil

slowly in water to barely cover till very tender. Rub one-half through sieve. Add to pulp one quart of white stock (veal or chicken, and let simmer one-half hour. Thicken with two tablespoons of flour rubbed in one of butter. Season to taste, adding one teaspoon of sugar and one-half cup of cream. Beat yolks of two eggs with another half cup of cream. Mix with a little hot soup, then stir in mixture quickly. Do not let boil again. Pour over remaining half of carrots, pressed through a potato sieve.

CELERY SOUP.

Wash and cut into small pieces four or six stalks of celery with leaves and a slice or two of onion. Boil in sufficient water to cover till tender. Press through colander and add a quart of cream stock.

CREAM OF CELERY SOUP.

One quart chicken or veal broth, one quart milk, one-half cup rice, one teaspoon salt, one head celery, seasoning. Put rice to cook in sauce pan with a pint of milk and teaspoon salt. Grate into the rice the white stalks of celery and simmer gently together until rice is tender enough to rub through a sieve. Return to the fire and add one quart of stock gradually. If the stock does not dilute the soup to a creamy consistency, add part of the milk that remains. Let the soup get scalding hot. Season with salt, white pepper, and a very little nutmeg and serve at once.

CHESTNUT SOUP.

Blanch and boil fifty Spanish chestnuts thirty minutes. Drain and pound fine and rub through sieve. Add two quarts of stock and one pint of stale bread crumbs without the crust, and simmer two hours. Strain again. Just before serving add a pint of milk or cream, tablespoon of butter, salt, pepper and a grating of nutmeg.

CHICKEN SOUP.

Mrs. L. E. Robinson.

To one chicken put five pints cold water and a slice

of fat bacon, and boil slowly down to a quart. Remove chicken. Just before taking from fire add a cup of cream and a little parsley and onion to season. Thicken as usual,—a tablespoon of butter rubbed into one tablespoon of flour. Barley and rice are both nice for chicken soup. They should be boiled slowly, in a separate vessel, and added to the soup about twenty minutes before removing from the fire.

CHICKEN CREAM SOUP.

Boil chicken until tender. If too fat, skin. Season to taste. Make thickening as for gravy: Whites of two eggs, one pint sweet cream; whip each separately, then stir into soup. Will serve eight persons.

CLAM SOUP.

Pour one-half pint of water into stew kettle, add one quart of milk; allow it to boil, then add contents of a can and lump of butter (the size of a walnut); cook two minutes; season to taste. Serve hot.

COCOANUT SOUP.

Mrs. Eliza B. Smith.

Stir together two tablespoons of flour and three of butter. Add two quarts of veal or chicken stock, and one-half pound of freshly grated cocoanut, a blade of mace and outer peel of half a lemon. Cook ten minutes, stirring constantly. Strain, pressing out juice of cocoanut. Reheat. Add cup of hot cream and serve with shredded almonds.

CORN SOUP.

Miss Mabel Pillsbury.

Two cups of soup stock—veal preferred, two and a half of water, one of milk or cream, one can of corn. Boil together thirty minutes or longer. Salt and pepper to taste. Rub through a sieve, serve hot.

CORN SOUP.

Mrs. W. P. Graham.

One can corn, one pint of milk, a small piece of onion. Cook this together half an hour. Strain, add

a quart of milk. When boiling add one heaping tablespoon of flour and two tablespoons of butter, rubbed together; salt and pepper to taste. Part milk and part cream improves it.

GREEN CORN SOUP.

Mrs. E. C. Cady.

Cut kernels from and scrape ten ears of corn. Boil twenty minutes in two quarts of water, with one onion cut fine. Ten minutes before serving add two tablespoons of butter, salt and pepper and dumplings made by cutting one egg into flour till stiff like rice, and last chopped parsley.

CORN CHOWDER.

Mrs. J. W. Sipher.

Fry two medium sized onions in butter five minutes. Add eight potatoes sliced thin. Cover with water and cook slowly one-half hour, then add corn from eight ears or one can of corn. Cook another half hour. Season with pepper and salt and one quart of rich milk and bring to a boil and add two tablespoons butter rubbed smooth with one of flour.

CUCUMBER SOUP.

Simmer in one pint of water four sliced cucumbers and two sliced onions until very soft, and then press through a sieve. To this add one pint of scalded milk, a thickening of one tablespoonful of butter and two of flour, a seasoning of salt and pepper and simmer slowly for ten minutes.

CREOLE SOUP.

Remove the seeds from a green pepper and chop it fine. Take three tablespoonfuls of chopped onion, and cook slowly in two tablespoonfuls of butter until the onion changes color. Add three tablespoonfuls of flour, and stir until nicely browned, then add gradually two cupfuls of strained tomato and four cupfuls of good rich white stock. Simmer for twenty minutes, season to taste, add two tablespoonfuls of grated horse-

radish and one teaspoonful of lemon juice. Strain and serve at once.

CREAM OF BARLEY SOUP.

Miss Amy Rodgers.

One-half pound pearl barley, three pints of veal stock. Simmer very gently one and one-half hours. Remove one-third to another kettle. Rub the rest through a sieve and add to it the whole barley and one-half pint of cream. Season with a little salt. Stir until very hot and serve.

DUCHHESS SOUP.

Mrs. James French.

Two slices each of carrot and onion cooked five minutes in one tablespoon of butter. Add one quart of white stock (either veal or chicken), one small blade of mace. Cook fifteen minutes. Melt two tablespoons butter, stir in two tablespoons flour until free from lumps. Add gradually the seasoned stock and one pint of milk or thin cream. Add salt and pepper and four rounding tablespoonfuls of grated cheese. Cook two minutes and serve.

YANKEE FISH CHOWDER.

W. J. Sanborn.

Cover the bottom of a deep sauce pan with thin slices of nice salt pork. Put in alternate layers of sliced potato and fish, seasoning each layer to taste; using two pounds of fish to a quart of potatoes. Add enough cold water to cover and boil slowly for one hour, then add same amount of milk as cold water, bring to a boil and serve hot. Half as many onions as potatoes may be used if desired. Clams may take the place of the fish.

GRAPE SOUP.

Take six cups of hot water (not boiling), stir in slowly a half cup of sago, and add a four-inch stick of cinnamon and a teacupful of seeded raisins. Boil one-half hour and stir frequently to prevent the sago from getting lumpy. Then add two cups of grape juice

(preferably homemade), and sugar, and salt to taste. Let boil and it is ready to serve. This is for six people.

FRENCH GUMBO SOUP.

Miss E. P. Phelps.

Three slices of bacon, three onions, one young, tender chicken, one quart tender okra pods, three green peppers. Fry the bacon to a light brown, slice onions and fry in bacon fat. Cut chicken in small pieces and fry with bacon and onions to a light brown. Add the peppers cut fine and the okra cut in small pieces. Pour over the whole two quarts of boiling water. Cook till tender and season to taste.

BISQUE OF LOBSTER.

Mrs. Eleanor Phelps Pratt, Chicago.

Put the bones and rough meat of the lobster into a pint of cold water and boil twenty minutes, strain and add sufficient hot water to bring the filtrate up to one pint. Mix one tablespoonful of butter with two tablespoonfuls of flour, add this to one quart of hot milk and boil ten minutes. Dry the coral (or pink ends of claws) in the oven and rub fine with one teaspoonful of salt, one scant teaspoonful of pepper and a pinch of cayenne. Place the tender pieces of lobster, cut in dice, in a tureen and pour over them the thickened milk mixed with the broth. In case the coral does not give sufficient color to the soup, any pink or red fruit coloring may be used to tinge it.

MACARONI SOUP.

Use two quarts of clear soup stock and four ounces of macaroni which has been boiled till tender with a tablespoon of butter and an onion stuck with cloves. Drain before adding to stock and cook ten minutes. Send to the table with grated cheese. The macaroni may be cut in rings.

MULLIGATAWNY SOUP.

Brown a chopped onion and turnip in a saucepan with butter and half a pound of lean, chopped ham.

Pour over it three quarts of hot stock and stir in a cupful of flour. Add three pounds of canned tomatoes, boil two hours and press through a sieve. Cut the meat of a cooked chicken into dice, add a cupful of boiled rice, and season with a tablespoonful of curry powder and salt and pepper to taste.

MUSHROOM SOUP.

Mrs. Louie Babcock Tabor, Denver.

Milk, three pints; one can mushrooms, one teaspoon salt, one saltspoon pepper, one tablespoon butter, yolks of three eggs. Boil milk in double boiler, then add mushrooms chopped fine; also the liquor which is over them; then put in the seasoning and lastly the eggs, well beaten.

MOCK TURTLE SOUP.

Mrs. J. M. Turnbull.

Wash one pint of black beans and put in a bowl, turn cold water enough over them to cover them when they are swollen and let them soak over night. In the morning turn the beans into a soup kettle, add to them five quarts of cold water, half a pound of salt pork, cut into small pieces, and one-quarter of a pound of lean veal. Grate one small turnip, one carrot and three medium-sized onions; add them to the other ingredients. Half an hour before serving time add salt, pepper and ground cloves, putting in enough to be tasted distinctly. Strain through a colander. Meanwhile boil two eggs hard, slice them, and put the slices in the bottom of the tureen with veal shredded. Thoroughly heat the soup, turn over them, and serve. This soup requires three to four hours of slow cooking. Sliced lemon may be added.

ONION SOUP.

Stir together one-half cup of butter and three cups of chopped onions till they begin to brown. Add one scant cup of water and cook till water boils away and onions begin to brown. Add one quart of cream stock. season to taste. Add yolks of four well beaten eggs

in one-half pint of cream. Cook five minutes and strain. Serve with croutons.

OX TAIL SOUP.

One of the most nutritious soups is made from ox tails. Cut two or three ox tails into lengths that will fit into a frying pan. Fry out one slice of pork and into the fat put one onion sliced. As soon as it is cooked to a golden color lay in the ox tails and fry, turning often until browned slightly all over. Cut into smaller sections and put in a soup kettle with four quarts of water, adding the onion. Cook slowly for several hours or until the meat falls from the bones. Do not let it boil, but keep at the simmering point. Add two carrots, sliced fine, a stalk of celery or some celery salt and a sprig of parsley and two cloves. Cook until the vegetables are soft, season with salt, then strain and add a tablespoon of catsup. This soup needs no thickening, as it is rich in gelatin, but some cooks add a tablespoon of farina a half-hour before it is done. If pork is disliked, substitute a tablespoon of butter. It is sometimes more convenient to cook the ox tails the day before the soup is to be served. On the second day an hour before dinner, put it on to reheat and add the vegetables and seasoning. Have the tureen heated by filling it with hot water. Heat thin crackers until crisp, to serve with the soup.

OYSTER SOUP.

Mrs. Harriet Morgan.

Three pints milk brought to the boil, in which stir one-half cup of finely powdered crackers, butter size of an egg, pepper and salt to taste. Last add one quart oysters and bring to the boiling point. Serve hot and at once.

OYSTER SOUP NO. 2.

Mrs. W. S. Holliday.

Drain juice from a can of oysters and heat. Have also heated to a boil one quart of milk. Put two tablespoons of butter into a stew pan. When hot pour in

oysters and cook two minutes. Pour all together. Season and serve at once.

OYSTER PLANT SOUP (OR SALSIFY).

Miss Minnie Babcock.

Wash and scrape one bunch of the oyster plant, cover with boiling water and boil slowly until tender, about one hour. Add one quart of milk, half a teaspoonful of salt and a pinch of pepper. Rub one tablespoonful of butter and one tablespoonful of flour to a paste and add to the soup. Stir constantly until the soup boils again. Stand on the back part of the stove ten minutes before using.

PEA SOUP.

Mrs. W. B. Jenks, Chicago.

Half peck young green peas; shell and boil peas and pods separately. Mash peas through colander. Strain water off of pods and mix with peas. Just before serving add one quart of rich milk or part cream, butter size of egg and salt.

PEA SOUP.

Mrs. Ella Millspaugh.

One can marrowfat peas, two teaspoons sugar, one quart cold water, one pint milk, one slice onion, two tablespoons of butter, two tablespoons of flour, one teaspoonful salt. Drain peas from their liquor, add sugar and cold water, simmer twenty minutes, rub through a sieve, reheat and thicken with butter and flour.

PEANUT SOUP.

To a pint of veal stock add one pint of milk, butter and flavor of onion; season. Add two cups of ground, roasted peanuts. Simmer twenty or thirty minutes.

Add half a pint of peanut butter to one quart of boiling milk, season with a bay leaf, a little salt, celery salt, or extract, and one tablespoonful of grated onion. Cook for six minutes in a double boiler, and then thicken with one tablespoonful of flour or cornstarch,

moistened in a little cold milk. Cook until smooth, strain through a fine sieve and serve at once with croutons made of entire wheat bread, or chopped or ground peanuts may be added after the soup is strained.

POTATO SOUP.

Mrs. W. Warner.

Boil for three-quarters of an hour in just sufficient water to cover four peeled potatoes, piece of celery, small piece of onion and whole mace. Mash potatoes and strain through colander in three pints of boiling milk. Add butter, salt and pepper. Boil up two or three times and pour in tureen, in which are grated parsley and three tablespoons of whipped cream.

POTATO SOUP, NO. 2.

Mary A. Page.

Pare and slice six good sized potatoes, slice one onion, season with a few sprays of parsley, pepper and salt, butter size of an egg, boil in one quart of water. When done add one quart of rich milk, and slice three hard boiled eggs into soup.

SOUP A LA REINE.

Miss Christine Fasbender.

Use either beef or chicken stock or both. Boil celery in stock to flavor. Before serving, add butter and small quantity of flour, not enough to thicken. Cut a little of the meat in thin strips and add chopped almonds.

SALMON SOUP—QUICKLY MADE.

Mrs. M. B. Sexton.

One tablespoon of butter, melted in stewpan. Add two tablespoons of flour; mix well; small teaspoon of salt and one of celery salt, one saltspoon of white pepper. Add this thickening to one quart of boiled milk. Have ready one small can of salmon free from skin and bone, chipped fine; add to milk. Boil up once and serve immediately.

CREAM OF SPINACH.

Boil a peck (or less) of spinach. When tender rub through strainer. Add liquor in which it was boiled, with one pint of stock, two tablespoons of butter, rubbed with two tablespoons of flour, one pint of cream or milk. Add one well beaten egg just before serving and cook one minute.

TAPIOCA SOUP.

Mrs. Belle Parsons.

Simmer in one quart of stock three cloves, three bay leaves. Ten minutes before serving remove cloves and bay leaves, add one tablespoon instantaneous tapioca, pour over one well beaten egg. Serve immediately. This is fine.

TOMATO BISQUE.

Mrs. J. H. McMillan.

One pint can of tomatoes, one pint of sweet cream, one-half teaspoon soda, one teaspoon sugar, one tablespoon of minced onion, one tablespoon of corn-starch, one tablespoon of butter, one-half pint boiling water, two tablespoonfuls rolled crackers, salt to taste. Stew the tomatoes with the water and onion for half an hour then add sugar, salt and pepper. Heat the cream and add soda to it. Rub butter and corn-starch (or flour) to a paste, thin with a little of the hot cream and stir into the cream just as it comes to the boil. Cook till well thickened. Press tomatoes through a colander, add cream and rolled crackers and serve at once.

TOMATO BOUILLON.

Mrs. Eliza Smith.

One can tomatoes put on to boil. After boiling add one teaspoon of soda, then strain tomatoes; add one tablespoon butter, salt and pepper to taste. Set on stove to keep hot, but not to boil. When ready to serve stir in one pint and a half of boiling milk. Serve in cup with teaspoon of whipped cream on top.

TOMATO SOUP.

Mrs. W. S. Holliday.

One quart of tomatoes, one quart of water, small piece of bay leaf, one slice of onion, salt, pepper and pinch of soda, one teaspoon flour rubbed with tablespoon of butter. Serve with teaspoon of whipped cream in each dish.

CROUTONS.

Butter a slice of bread, cut it into dice and brown in the oven, drying them first. Sippets are evenly cut oblongs toasted.

CRISPS.

Cut a cream loaf into thin slices, remove the crusts and spread with melted butter. Roll closely and tie with white string. Bake in a medium oven ten minutes or until slightly browned. Remove strings and serve hot with clear soups or salads.

DROPPED DUMPLINGS.

Mrs. O. J. Blackburn.

Beat an egg, one teacup milk, pinch salt, teaspoon baking powder, flour enough to make stiff batter. Drop in kettle in which chicken or veal is stewing, cover, let boil about fifteen minutes.

POTATO DUMPLINGS FOR SOUP.

Mrs. Dorothea Christensen.

Six medium sized potatoes boiled and mashed fine with one large tablespoon of butter; four eggs broken into potatoes and all beaten thoroughly until very light; about one tablespoon flour, just enough to keep batter together. Drop from side of spoon in pear shape into hot soup and cook three minutes. Should be light as feathers.

FORCEMEAT BALLS.

Chop very fine or grind soup meat to make one-half cup. Add one-quarter cup of cream in which has been stirred bread crumbs to make a smooth paste. Stir

over fire a few moments. Add a tablespoonful of butter, a little salt, a pinch of cayenne pepper and the meat with the white of an egg, beaten a little, so it can be mixed thoroughly in. Make the mixture into balls about the size of Delaware grapes. Drop them in a quart of salted, slowly boiling water or stock to harden. They will be done in five minutes. The water must not boil hard, but merely bubble at the edge of the pan it is in.

LEMONS FOR SOUP.

Select very thin skinned Messina lemons and cut them in thin slices with a very sharp knife across the fruit. Divide these slices in quarters.

NOODLES.

Miss Vie Pittinger.

One pint of cream, one tablespoon of butter. Bring to boiling point and stir in as much flour as it will take. Stir till it will cling to spoon and leave the pan. Cool and stir in two eggs and a little salt. Drop in soup from teaspoon.

NOODLES.

Mrs. J. B. Simon.

One egg beaten light; add flour to make very stiff. Roll thin as possible and cut fine. Let dry an hour or so. Put in pot ten minutes before serving and boil hard. A tablespoon of well popped corn, added just before serving, is excellent in corn soup. It may be used in other cream soup.

FISH

"This fish was well fished for."
—Winters' Tale.

BAKED FISH.

Mrs. M. I. Fairchild.

Roll in flour with salt and pepper. Put in hot pan with three tablespoons of lard. Put a potato in fish to

hold in shape. Bake till brown and tender—three-quarters to an hour.

BAKED FISH.

Clean carefully; wipe dry, rub with salt and dredge with flour, fill with dressing and tie, or sew up. Place in pan with a few slices of salt pork across, or use butter. Pour in enough hot water to prevent burning. A four or five-pound fish will require from one to one and a half hours to bake. If a cloth is first put in the pan, the fish can be lifted out without breaking.

Dressing: Use bits of stale bread, soaked in cold water, press dry; add one onion chopped fine, salt, pepper and butter. Add two eggs if desired.

Sauce: One tablespoon butter, one of flour; mix smoothly together, pour on one pint boiling water, salt and pepper to taste, and four hard boiled eggs sliced. Pour around fish. Have a few slices of lemon on fish.

BOILED LAKE TROUT OR WHITE FISH.

Alice M. Hanna.

Split the fish open, clean thoroughly, wipe dry, cut off the head, take hold of the back bone next the head and gently but firmly pull it out from the fish and thus you can bring all the bones with it. Lay on a flat perforated pan or broiler and place in the broiling oven of a gas range. It takes about twenty minutes to broil. When done season with salt and pepper and half teacup drawn butter. Sprinkle fish with finely chopped parsley and garnish dish with thin slices of lemon.

CREAM FISH.

Mrs. Eliza B. Smith.

Boil two pounds of white fish or red snapper. When done, skin and bone, and pick into fine pieces. Put two-thirds pint of cream in double boiler. Rub two tablespoonfuls flour into one-half cup butter; pepper and salt to taste and stir into boiling cream. Pour this over fish, add grated rind and juice of half a lemon. Mix thoroughly. Put into baking dish and cover with

cracker crumbs dampened with one tablespoon melted butter. Bake and serve hot. Will serve ten persons. Canned salmon may be used in same way. First drain all the liquor from salmon and chop fine. Or creamed fish may be baked and served in green peppers.

FISH CUTLETS.

Mix equal parts of mashed potato and finely flaked cooked fish. Moisten with hot cream or fish sauce and season highly, and form into cutlet shape, or round cakes, or like croquettes. Roll in fine bread crumbs, then in beaten egg, then in crumbs which have been moistened in melted butter. Lay the cutlets in a pan and bake them until they are brown, or brown them under the flame of a gas broiler, or brown them in a spider in salt pork fat. Serve stacked around a mound of nicely seasoned mashed potatoes, and decorate the edge with pickles cut in fancy shapes.

DEVILED FISH.

Mrs. John E. Brewer.

One quart of hot cream, two tablespoons butter, two heaping tablespoons corn starch, half saltspoon white pepper, half teaspoon celery salt, a very little red pepper. Scald the cream, melt the butter in a quart saucepan; when bubbling add the dry corn starch, stir until well mixed; add one-third of the cream, and stir as it boils and thickens; add more cream and boil again. When perfectly smooth add the rest of cream; the sauce should be very thick; add the seasoning and mix while hot with fish. Bake in shells.

ESCALLOPED FISH.

Mrs. J. D. Diffenbaugh.

Boil three pounds of fish until tender, take out the bone. Dressing: One quart milk, salt, pepper, one tablespoonful butter and three tablespoonfuls of corn starch; boil to a thick dressing. Line the platter with a layer of dressing, then of fish, etc., etc., the last being the dressing; sprinkle over top bread crumbs or cracker crumbs. Bake one-half hour and serve in baking dish.

PLANKED SHAD OR LAKE WHITE FISH.

Mrs. A. W. Gates.

Lay the fish split down the back skin side down on the plank. Brush over with melted butter and sprinkle with salt and pepper. Bake about a half hour in a hot oven. The lower oven of a gas range is best. When cooked fill the space between the fish and edge of board with duchess potatoes brushed over with beaten egg diluted with milk, and let brown in oven. Garnish with parsley, radishes and lemon. Serve with maitre d' hotel butter.

BAKED COD FISH.

One teacup of codfish picked fine and washed in several waters. Let cool in luke warm water while mixing two cups mashed potatoes with one pint sweet milk, two eggs, a good sized lump of butter, pepper and salt if necessary. Add codfish, mixing all together. Pour in pudding dish and bake about one-half hour.

SALT COD.

Mrs. M. A. Phelps.

Pick up fine a cupful of salted cod and soak until fresh enough for use. Fry a chopped onion in a tablespoon of butter until brown. Add the fish with water enough to cover, a green pepper chopped fine, and a cupful of stewed tomatoes. Stew slowly for half an hour. This may be served with toast.

FRIED FROG'S LEGS.

Mrs. Charles Perley.

Formerly, the saddle only, that is the hind legs of the frog, was served, but owing to increasing scarcity, in the case of large frogs, the entire body, with the exception of the head, is now considered edible. The method of cooking, however, is the same. While frogs can be cooked in various ways, the following is simple and most satisfactory. After the skins are removed and they are prepared for cooking, salt according to one's individual taste. Have ready a frying pan with sufficient butter, or lard and butter, to cook them. Roll

each in a mixture of two parts flour to one part corn meal, fry rather slowly at first and after they are browned nicely, they are ready to serve.

FRIED FROG LEGS.

Mrs. A. W. Gates.

Dress the hind legs of frogs by removing the skin and feet, parboil five minutes in salted water, acidulated with a little lemon juice or vinegar; drain, wipe dry, egg and bread crumb, and fry in deep fat. Serve on a folded napkin. Garnish with lemon and parsley.

FROG LEGS, CAMP STYLE.

Prepare as above. Roll in flour or Indian meal and sauté to a golden brown in fat tried out of salt pork.

LOBSTER CUTLETS.

Mrs. Flora B. Romer.

Brown one tablespoon of butter, one tablespoon of flour, a little parsley and grated onion, salt, one cup of soup stock, and add lobster. Just before removing from the fire add the yolks of two or three eggs. Let stand all day on ice. Then mould in the form of cutlets, dip in cracker crumbs and fry in hot fat.

LOBSTER NEWBURG.

Pint can for eight persons. Put about one-half pint of cream on stove with yolks of two eggs well beaten. Stir constantly until it thickens; add lobster and seasoning. When well heated it is done. Serve in small dishes or fluted paper cases.

BAKED SALT MACKEREL WITH CRUMBS.

Thoroughly freshen two mackerel by soaking over night, and then by washing in cool, fresh water in the morning; wipe dry and squeeze lemon juice over the inside. Put one of the fish in the bottom of a baking pan and cover it with a thick dressing made of bread crumbs well seasoned with parsely, pepper, salt, butter, and bits of the outside of a lemon peel. Lay the other fish on this dressing and baste with melted butter and hot water. Bake until brown, remove, without disturbing the layers, to a hot platter, and cover the

top with bread crumbs moistened in melted butter and baked brown. Garnish with slices of lemon and minced parsley.

BROILED SALT MACKEREL.

Freshen mackerel. When ready to broil, drain. Pour on boiling water and let stand a few minutes, drain and dry with a cloth. Butter the bars of a grid-iron. Lay fish on broiler, inside down. Turn for a short time. Serve on a hot platter with plenty of butter and slices of lemon.

Sauce: Use in the proportion of one large spoonful of butter to one gill of cream. Turn over fish hot, just before serving. It may be baked one-half hour and served with cream sauce.

FISH RAMEKINS.

Take any cold boiled fish of the white meated kind, like cod, haddock or halibut, pick it apart, rejecting all bones and skin, and for one pint of the fish make the usual cream sauce, using a cup and a half of milk or thin cream. When well mixed turn it into well-buttered ramekins, not quite full. Sprinkle lightly with buttered cracker crumbs and bake in a hot oven fifteen minutes. Serve in the dishes.

CREAM SALMON.

Mrs. E. J. Pillsbury.

Drain all the liquid from a can of salmon and chop the salmon fine. Grease the bottom of a small baking dish and put in a layer of bread crumbs, then a layer of fish and so on until you have used a pint of crumbs and the fish.

Dressing: Boil a pint of milk, add two tablespoonfuls of butter and salt and pepper to taste. Pour this over the salmon and bread crumbs and bake until brown. Have the top layer bread crumbs.

BAKED SALMON OR HALIBUT.

Mrs. A. B. Seaman, Denver, Col.

Three or four pounds of fish. Dip in boiling water and scrape clean; rub with salt and pepper; put in pan

and pour milk over it till half an inch deep. Bake about an hour, basting with the milk. (The milk keeps the fish moist and it browns well; let it cook away towards the last). Serve with any sauce preferred. Is nice with Hollandaise sauce made as follows:

Sauce: One-half cup butter, yolks of two eggs, juice of one-half lemon, one saltspoon salt, few grains cayenne pepper, one-half cup boiling water. Rub butter to a cream, add yolks one at a time, and beat well; then add lemon juice, salt and pepper. Just before serving add boiling water, stir rapidly till it thickens like custard. Pour sauce around (not over) the fish on platter.

BLANQUETTE OF SALMON.

Sarah Crane.

Heat one pint of milk and cream; cook two tablespoonfuls of butter and two tablespoonfuls of flour; when bubbling add gradually the hot cream. Put in the cream one can of salmon, one teaspoonful of lemon juice, one-fourth teaspoonful of pepper, one teaspoonful of salt and a speck of cayenne. Serve with a border of mashed potatoes. Grate the yolk of a hard-boiled egg over the top.

SALMON LOAF.

Mrs. J. B. Brown.

One pound can salmon, two eggs beaten separately, one-half cup bread crumbs, four tablespoons softened butter, one tablespoon minced parsley. Mix all thoroughly, pack in a mould lined with buttered paper, steam one hour, and serve with sauce made as follows: One cup milk thickened with corn starch, one heaping tablespoon butter; add salmon liquor, one teaspoon tomato catsup, a little cayenne pepper, one unbeaten egg stirred in very carefully just before removing from fire.

SALMON LOAF NO 2.

Joanna Mitchell.

One pound can of salmon worked up fine, one egg

well beaten, one cup of milk, one-half cup of cracker crumbs. Add all together and steam for one hour. Pinch of salt.

SALMON SOUFFLE.

Mrs. J. H. Wolf.

One can salmon, picked into small pieces; salt and pepper. Dressing: One pint milk, three eggs, two tablespoons of flour, butter size of an egg, a little salt. Scald the milk in a double boiler; add eggs, beaten light, then the flour stirred with a little milk and lastly the butter. Boil until thick, stirring constantly. Grease a baking dish and put in a layer of salmon, then a layer of dressing and so on, until all is used. Spread the top with bread crumbs and bake twenty minutes. Salmon may be broiled as white fish or made into tymbales by packing creamed salmon (using two to four eggs) closely covered in gem pans. Set in a pan of hot water and bake one-half hour. Turn on hot platter and pour white sauce around them.

CREAMED SHRIMPS.

Yolks of two eggs beaten smooth, one-half pint cream or milk, two teaspoons of anchovy sauce, a little seasoning of salt and pepper, add a little thickening of flour and milk and last put in one pint of shrimps and cook a very little until it thickens. Serve on buttered toast or wafer.

TIMBALES.

Mrs. Eliza B. Smith.

For making the batter: One cup of sifted flour, one cup sweet milk, two eggs, one-half teaspoon salt, same of sugar, two tablespoons olive oil. Have a kettle of lard hot, just as we fry doughnuts. Put the iron in the hot lard about twenty minutes before you begin to fry them. Wipe the grease all off the iron every time before putting in the batter. Tissue paper is best to use. The filling for the timbales is made of oysters, sweetbread or chicken, anything that is good. To make it of oysters, pour off the liquor and add enough rich milk or cream to the oysters to make a nice rich gravy to

them, not too much or it will spoil the timbales. Sweetbreads are made the same way. If you want, you can thicken with a little flour mixed smooth with cream: be careful not to get them too thin. Use the batter out of tumblers, as you can put the iron in so easily; keep filling the glass up as it is used out.

WHITE FISH TIMBALES WITH MUSHROOM SAUCE.

Mrs. H. D. Richardson.

Rub together two tablespoonfuls of butter and same of flour, to smooth paste. Add one cup of hot cream; stir and cook until it comes to boiling point, season with salt, a dash of cayenne and half teaspoon of lemon juice. Add a cup of cold cooked fish, minced fine, and heat thoroughly; add yolks of three eggs, slightly beaten; take from the fire. When cool, fold in the whites of the eggs, beaten to a stiff froth. Butter, and fill small timbale cups two-thirds full and bake twenty minutes. Turn out of cups and pour sauce around.

Sauce: One can mushrooms cut fine; cook for five minutes. Put one heaping tablespoon of butter in a sauce pan. When it bubbles add one heaping tablespoon of flour and cook, stirring constantly. Move to a cooler part of stove and add slowly one cup of cream, cook until smooth and a little thick, add mushrooms, season with salt and pepper and let boil up once.

TURBOT.

Mrs. Melville Brewer.

Cook white fish until tender. Remove bones, mince fine and add a little chopped celery, sprinkle with salt and pepper. For the dressing, heat one pint of milk and thicken with flour. When cool add two well beaten eggs and one-quarter pound butter. Put in the baking dish a layer of fish then a layer of sauce until the dish is full. Cover the top with cracker crumbs and bake one-half hour.

ACCOMPANIMENTS OF FISH.

Miss Emma Snyder.

With boiled fresh mackerel, stewed gooseberries;

with blue fish, white cream or lemon sauce; with shad, mushrooms, parsley and egg sauce. Slices of lemon cut into small dice stirred into drawn butter, allowing it to come to the boiling point, is a grateful addition to nearly all members of the fish tribe. Potatoes diced or cut in balls with a scoop, may be served with fish. Cucumbers are especially good with fish. Oysters added to the dressing are excellent.

CUCUMBER SAUCE.

To one pint of butter sauce add one-half cup of chopped cucumber pickles.

HOLLANDAISE.

Three tablespoonfuls of butter, yolks of four eggs, juice of a small lemon, one level teaspoonful of salt, one-half cupful of boiling water, and a pinch of cayenne. Cream two tablespoonfuls of butter in a small saucepan, add the egg yolks one at a time, beating well, then add the other ingredients, still beating. Now stand the saucepan over the tea kettle (or in hot water) and beat until the sauce thickens, adding the other tablespoonful of butter in small bits until all is used. The sauce should be light, thick and velvety, much depending on the beating.

MAITRE D' HOTEL BUTTER SAUCE.

Mrs. A. W. Gates.

Cream one-fourth cup of butter; add one-half teaspoon each of salt and chopped parsley, a dash of pepper and three-fourths of a lemon. Spread over hot fish.

SAUCE ARTARE.

To one cup of mayonnaise dressing add one tablespoon each of finely chopped pickles, capers and olives.

OYSTERS

"This treasure of an oyster."
—Antony and Cleopatra.

"Canst tell how an oyster makes its shell?"
—King Lear.

BROILED OYSTERS.

Flatten with blade of a knife, dip in melted butter, then in sifted bread crumbs. Broil in half-inch space broiler. Serve very hot.

OYSTER COCKTAIL.

Mrs. J. W. Sipher.

Seven teaspoons vinegar, seven teaspoons tomato catsup, seven teaspoons prepared horseradish, ten teaspoons lemon juice, one teaspoon tobasco sauce. Divide in twelve glasses in which have been placed five oysters.

CREAMED OYSTERS.

Mrs. W. A. Dryden, Los Angeles, Cal.

Two tablespoons butter melted, to this add one tablespoon flour and stir well; by degrees add one large cup of cream (or part cream and part milk); when quite hot drop into this sauce one and one-half dozen oysters; let simmer long enough to heat the oysters through. Then add the salt and one egg slightly beaten; stir constantly after adding the egg, allowing a minute or two before removing to serve on toasted squares or large round crackers.

CREAMED OYSTERS.

Mrs. Ella Gillespie, Pittsburg, Pa.

Drain and dip in beaten egg, then in bread crumbs; put in shells, four or five in each one; pour over two tablespoons of cream and small pieces of butter. Bake ten or twelve minutes in hot oven.

OYSTER CROQUETTES.

Mrs. Mary S. Evey.

To one quart of oysters, drained thoroughly and chopped fine, add near a quart of mashed potatoes, two tablespoonfuls of sweet cream, salt, pepper and parsley to taste. Leave out enough oysters to have one whole one in each croquette, and roll it up in middle of croquet, shape them, roll in cracker crumbs and fry.

DEVILED OYSTERS.

Mrs. A. W. Seaman, Denver, Col.

Twenty-five nice, fat oysters, one-half pint cream, one tablespoon butter, two tablespoons flour, one tablespoon chopped parsley, yolks of two eggs. Salt and pepper to taste. Drain the oysters, chop them middling fine, and drain again. Put the milk on to boil. Rub the butter and flour together and stir into milk when boiling. As soon as it thickens, take it from the fire and add the other ingredients. Beat yolks before adding them. Have the deep shells of the oysters washed clean, fill them with this mixture, sprinkle bread crumbs on top. Put shells in dripping pan and brown in quick oven for five minutes. Serve in shells or bake dishes. Avoid long cooking, it makes them dry.

ESCALLOPED OYSTERS.

Mrs. J. B. McMichael.

Drain liquor from one quart of oysters; butter deep dish or pan, cover bottom with crackers, put in layer of oysters, pepper, salt and bits of butter, then another layer of crackers and oysters till dish is filled, with crackers on top. Pour over the liquor from oysters and a pint of milk. Bake three-quarters of an hour.

ESCALLOPED OYSTERS.

Mrs. John Babcock, Denver, Col.

To one quart of oysters take two-thirds of a cup of butter and the same of flour, rubbed to a cream and stirred into one pint of boiling milk. Add oysters while boiling hot. Season with salt and pepper. Cover with rolled crackers and bake in hot oven.

FRIED OYSTERS.

Mrs. Clarence Buck.

Drain and remove all bits of shell. Sprinkle with salt and pepper. Set in a cool place for ten minutes. Then pour oysters into a pan of crackers, rolled fine. Add liquor. Mix well and let stand five minutes. Add a little salt and pepper. Mold into small cakes with two or three oysters in each cake. Roll in dry cracker and fry in butter. Serve hot. Use just enough cracker to hold the oysters together. If there is not sufficient liquor to moisten cracker, use milk.

FRIED OYSTERS.

Mrs. George Dennis Harrison.

Roll and sift crackers and beat egg very light. Dip oysters in egg, then in sifted cracker, again in egg and last in cracker. Fry in hot lard till brown. Pepper and salt to taste.

MARYLAND FRIED OYSTERS.

Mrs. S. S. Maxwell.

1. Moulding the Oysters.—For one can of fresh oysters crush into fine crumbs about one-half pound of crackers; salt and pepper freely. Roll three oysters in the crumbs, then take them up and press them firmly between the hollows of the two hands, into the shape of one huge oyster. After molding pour cracker crumbs over them and press again. They must be so firm as to bear lifting without danger of breaking. Lay out on a platter until time for frying. One ordinary can makes about a dozen oysters. If kept cool they can be prepared some time before frying.

2. Frying.—Have ready a small kettle or deep skillet of lard so hot as to give off a blue smoke, and deep enough to completely cover the oysters. Drop in two or three of the moulded oysters at a time and cook about three minutes. The number which can be cooked at a time will depend on the temperature of the lard. If too many are added it cools quickly, and the oysters will be greasy instead of crisp, brown and dry as they should be. Lift out with a wire spoon.

OYSTERS IN BATTER.

Make batter as for pancakes, using a scant cup of milk to one egg. Add flour to make stiff batter, salt. Put an oyster in each spoon of batter and fry in hot fat a nice brown.

OYSTER FRITTERS.

Mrs. Frank S. Dickens.

One pint oysters, two eggs, one pint flour, one heaping teaspoon salt, one tablespoon butter, enough water with the oyster liquor to make a scant half pint. Drain and chop the oysters, add water and salt to the liquor, pour part of this on the flour and stir until smooth, then add the remainder, also butter and eggs, well beaten; stir the oysters into the batter, drop small spoonful of this in boiling fat and fry until brown. Drain and serve hot.

OYSTER JUMBLE.

Dr. Cynthia A. Skinner.

Strain the liquid from a quart of oysters, and to the meats add two well beaten eggs, one-half cup of milk and one cup of fine cracker crumbs. Season to taste and brown quickly (in patties or as a whole) in a hot greased skillet. Cover to cook through and turn carefully to brown. Place on platter and pour over it a gravy made of the liquid to which has been added salt and pepper, a lump of butter and one-half cup of milk or cream thickened with two teaspoonfuls of flour.

PANNED OYSTERS.

Mrs. J. A. Joel.

Drain the oysters from liquor, put them in hot pan. As soon as they begin to curl add butter, pepper and salt. Serve on toast if preferred.

OYSTER PATTIES.

Mrs. John Babcock, Denver, Col.

One pint of small oysters, one-half pint of cream, large teaspoon of flour, salt and pepper. Let the cream come to a boil. Mix the flour with a little cold milk,

and stir into the boiling cream. Season with salt and pepper while the cream is cooking. Let the oysters come to a boil in their own liquor. Skim carefully and drain off all the liquor. Add oysters to cream and boil up once. Fill the patty shells and serve. The quantities given are enough for eighteen shells.

FILLING FOR PATTIES.

Mrs. Ella Hoyt, Kansas City.

Make a sauce, using one cup of oyster liquor, one tablespoon of butter, one tablespoon of flour, one-half teaspoon anchovy essence or paste. Use one pint oysters, one-fourth cup cold water. Wash oysters and remove muscles. Parboil and strain, and add to sauce. Season to taste with salt and pepper.

OYSTER PIE.

Mrs. Olive Blackburn.

To three pints of oysters use one quart of cream and one dozen rolled crackers. Stir all together, season with pepper and salt and pour into dish lined with puff paste, cover with another crust and bake from one-half to three-quarters of an hour. This is a delicious way to cook oysters.

LITTLE PIGS IN BLANKETS.

Mrs. M. I. Fairchild.

Wash large oysters and dry thoroughly. Have slices of bacon cut very thin. Salt and pepper oysters. Pin on each, with wooden toothpick, a slice of bacon, and broil or bake until the bacon is crisp. Serve hot, without removing the toothpick.

OYSTER SHORTCAKE.

Bake rich biscuit dough in two layers as for shortcake. Place the two layers on a hot platter and pour the oysters over and serve at once. Prepare them by picking over and washing forty oysters. Drain and place in saucepan with one tablespoonful of butter and a dash of pepper, and shake over the fire until plumped. Drain off the liquor that comes from them, and add to it sufficient milk to measure one cupful and a quarter.

Blend together one scant tablespoonful each of butter and flour, add one-half of a teaspoonful of salt and the mixed oyster liquor, and stir until thickened. Pour slowly a portion of it over one well beaten egg, return to the saucepan, and stir over hot water until the egg begins to thicken; add the oysters and take at once from the fire.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan, and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

OYSTERS WITH HAM.

Put oysters in skillet after frying thin slices of ham. Shake till plump. Turn over ham and serve at once.

OYSTER SAUCE.

Miss Janette Hoy.

To a pint of oyster juice and one-half pint milk, heated together to boiling point, add eighteen small oysters which have simmered for four minutes, in tablespoon of butter.

OYSTERS IN CRUSTS.

Cut stale bread into slices one and one-half inches thick. Cut the slices into diamonds, squares or circles, removing the centers, and thus making cases. Brush these over with melted butter, and brown in the oven.

TEA DISH.

On a fine gridiron, or one made of wire net used for screens, place some slices of salt pork, cut thin as possible. On each slice lay two good sized oysters; broil and serve hot.

MEATS

"I am one that am nourished by my victuals and would fain have meat."
—Two Gentlemen of Verona.

ROAST BACON.

Mrs. L. J. Menold, Princeton, Ill.

Take three pounds of bacon and soak over night. Put on to cook, letting it simmer for an hour for each pound. Let it cool in the water it was boiled in; when cool take off the skin. Rub the fat well with sugar, pour over the bacon two cups of cider vinegar and roast in the oven till brown. It may be warmed over or sliced cold.

TO ROAST MEAT.

Mrs. M. B. Sexton.

Do not wash but wipe the meat and tie into shape or fasten with a skewer. Put without seasoning or water into a pan and place in a hot oven. After it is seared over it may be dredged with salt, pepper and flour and returned to pan, or it may remain without anything until about half done, when a gravy may be poured over it, made by cooking together two tablespoons of flour, one of butter and one pint of water. Pour hot over the roast and return to the oven till done. The gravy will be all ready to serve. Hot water may be added if it is too thick. Allow twelve minutes to the pound if rare meat is desired. Twenty minutes makes it quite well done. Do not let it burn. This is also an excellent way to roast pork and chicken.

POT ROAST.

Place drippings or pieces of the fat in an iron kettle. When hot put in meat. Turn it so that it is seared all over. Pour in a cup of hot water and cover closely. Let it cook slowly three or four hours, adding a small quantity of hot water as it boils away. At last let it fry down in its own fat. Make gravy by stirring flour into a tablespoon of the fat. When smooth add one

pint of hot water. Season to taste. An onion and a few cloves may be boiled with the meat and improves the flavor.

TO BOIL MEAT.

Put on in cold water to which has been added a pinch of soda. Watch and skim carefully as it begins to boil. Cover closely and boil slowly three or four hours, allowing the water to boil away. After two or three hours add seasoning. This may be made into stews or cooked until the water has boiled away. An onion or the vegetable bouquet, or spices may be used, as preferred. Long cooking improves both pot roasts and boiling pieces.

BEEF A LA MODE.

Mrs. James French, Enid, Okla.

For a four-pound rump roast. Prepare the roast by rolling tightly into a firm piece. Cut off flat on top or bottom and fasten securely either by tying or with skewers. Take a piece of salt pork cut into long, narrow strips. Use a paring knife, stick into the beef, put the finger in and work these strips of pork into the roast, using as much of the pork as can be well worked into it from both the top and bottom of the roast. Put some suet or drippings into a frying pan and add one bay leaf, one slice of lemon, one slice of onion, one slice of carrot, one slice of turnip, a bit of celery and parsley, four white cloves, four white allspice, four peppers. Fry the roast in this until well seared. Have your kettle on with sufficient boiling water to almost cover the roast. Drop the roast into this kettle, putting the whole contents of the frying into the kettle also. When done take out the roast, strain the bay leaf, lemon, etc., out and thicken a portion of the liquid for the gravy. Garnish with crescents of beets.

SPICED BEEF.

Mrs. Lucius Babcock.

To a piece of beef weighing ten pounds, take one pint of salt, one teacup of molasses or brown sugar,

and tablespoon of ground cloves, allspice and pepper, and two tablespoons of pulverized saltpetre; place the beef in a deep pan, rub with this mixture, turn and rub each side twice a day for a week, then wash off the spices, put in a pot of boiling water and simmer for five hours on the back part of the stove; press under a heavy weight till it is cold and you will never desire to try corned beef of the butcher again. Your pickle will do for another ten pounds of beef, first rubbing into it a handful of salt, it can be renewed and a piece kept in preparation every day.

SPICED ROAST.

Mrs. J. A. Hanna, Galesburg.

For this either beef or mutton can be used. Prepare for roasting by seasoning with salt and pepper, then add one-half dozen whole cloves, one dozen whole allspice, three tablespoons sugar, one-third pint vinegar and two-thirds water; roast very slowly until about a half hour before serving, when let it brown in very hot oven. Baste often. Add water as needed.

GOOD STEAK.

Mrs. W. P. Smith.

In the first place buy good steak—porterhouse—have it cut two inches thick; remove all the bone and most of the fat, put the steak upon a heavy hard wood block and with an iron beater bring the meat to one-half an inch in thickness. For a gridiron use a large double bread toaster; place the steak upon one side, adjusted to the thickness you desire it when broiled; close down the other half of toaster, pushing the slide up, to fasten the meat at the proposed thickness, place this over a bed of very hot coals for about ten seconds —this seals the surface and prevents the juices running—turn it and cook the other side done, slightly browning it; then turn the first side and cook that the same—steak should be broiled quick, and is best if not overdone, but so that when cut 'tis very juicy and a little red in center. Remove steak to a hot platter, season with salt and pepper, and place about the surface

small pieces of butter, put it in the oven long enough to melt this, then to the table.

STEAK WITH SMOTHERED ONIONS.

Mrs. Edgar Buzan.

Slice one dozen onions and fry in two tablespoonfuls of butter for twenty minutes, stirring constantly over a brisk fire. When the onions are a nice golden brown, add half a teaspoonful of salt and a dash of pepper and stand on the back of the stove to keep hot. Broil a thick steak, place on a large platter, heap the onions over the top and stand in the oven five minutes to absorb the flavor of the onions. Serve very hot.

ROUND STEAK.

Have it cut about an inch thick; score it lightly on both sides, flour well, fry in a moderate amount of bacon fat and butter. When well browned on both sides pour in enough hot water just to cover. Cover tightly and cook gently twenty to thirty minutes. Remove to hot platter and add more flour to gravy; thin with cold milk or water and boil up.

BEEF LOAF.

Mrs. James Cunningham.

For one pound of round steak chopped fine, take one egg, pepper and salt, four rolled crackers, a piece of butter size of an egg, one-half cup of bread crumbs. Make into a loaf. Pour a pint of boiling water over and bake about three-quarters of an hour.

BEEF ROLL.

Cover one and a half pounds of round steak cut thin with a dressing made of stale bread crumbs well seasoned. Roll up and tie into shape. Dredge with flour and brown in hot drippings. Take out and make gravy with flour—two cups of water and drippings. Return the beef roll and simmer gently two hours. An onion and bay leaf may be added.

CREAMED SMOKED BEEF.

Mrs. A. E. Jamieson.

Shave as thin as possible; pour boiling water over it and let stand ten minutes. Drain, then toss into one tablespoon of hot butter, let heat until it curls up. Add one cup of hot cream, a little pepper and serve with baked potatoes or on toast.

CALF'S BRAINS.

Throw them into ice cold water and let stand for an hour. Remove the fine skin and veins that are around them, place in a saucepan, cover with cold water and add one small onion, one teaspoonful of salt, a bay leaf and a couple of cloves. Simmer gently five minutes. Drain and place on the ice. After an hour cut them into several nice pieces, dip in eggs and bread crumbs and fry in boiling fat. Garnish with parsley and green peas.

CAMELON.

Mrs. A. W. Duke.

One pound Hamburg steak; add the yolk of an egg, one tablespoon chopped parsley, one tablespoon melted butter, two tablespoons or more of stale bread crumbs, one teaspoon salt, one-quarter teaspoon pepper. Mix all well together and form into a roll, wrap in greased paper. Bake in a quick oven thirty minutes. When done remove the paper, and serve in a heated dish with brown sauce poured around it.

BROILED CHICKEN.

Lay on broiler with skin side up till nearly done. Turn and cook a few moments. Lay on platter and dress with butter, or simmer in just enough water to cover till nearly done. Drain and put in a buttered dripping pan, season with salt, pepper and dots of butter. Put in hot oven and brown.

CREAMED CHICKEN.

Mrs. F. Foster.

Four and one-half pounds of chicken, four sweet-

breads, one can mushrooms, one quart cream, four tablespoons of butter, five tablespoons flour. Pick up chicken, sweetbreads and mushrooms as for salad. Let cream come to a boil; cream butter and flour together and stir into cream; season slightly, mix all together and cover top with bread crumbs and bake.

FRIED CHICKEN.

Mrs. Eliza B. Smith.

Cut the chicken in pieces. Wipe dry. Salt to taste. Roll each piece in flour. Use bacon frying and lard equal parts. If butter is used with lard, use only enough to make brown nicely. Have your grease hot, and cook slowly, turning until nicely browned from the grease, and add a little water and cover. Let steam. Make gravy.

FRIED CHICKEN.

Mrs. Jas. French.

Cut in pieces, salt and let stand two or three hours in earthen vessel. Fry in hot lard like doughnuts until brown and tender. When cooked, take out on light brown paper.

JELLIED CHICKEN.

Mrs. Mary Patterson.

Boil a fowl until it will slip easily from the bones, let the water be reduced to about one pint in boiling. Pick the meat from the bones in good size pieces, taking out all gristle, fat and bones. Place in a wet mold, skim the fat from the liquor; a little butter, pepper and salt to taste and one-half ounce of gelatin. When this dissolves pour it hot over the chicken. The liquor must be seasoned pretty high, for the chicken absorbs.

PANNED CHICKEN.

Season and roll the pieces in flour, place in dripping pan, dot with butter and two or three slices of fat bacon cut fine. Pour over one cup of boiling water and bake in a hot oven one hour. Make gravy in usual manner. Or two cups of cream or milk may be

poured over before placing in oven—then omit pork—and when browned on one side, turn.

STEWED CHICKEN.

Cut in pieces for serving; cover with three pints of water and cook slowly from two to four hours, according to age of fowl. Add salt a half hour before taking up. Thicken broth with two tablespoons of flour and pour over hot baking powder biscuits broken in halves. If preferred the chicken may be browned in butter before laying on biscuits. Slices of hard boiled eggs may be added to jellied or pressed chicken. A gravy made of milk and flour may be poured over fried chicken twenty minutes before serving. Cover tight, place on back of stove and simmer.

CHICKEN PIE.

Mrs. A. F. Peffer.
Mrs. Blanche W. Clark, Pittsburg, Pa.

Cook chicken until it falls off the bones; put in bottom of baking dish, then prepare a sauce of two tablespoons of butter in which add three tablespoons of flour. To this add three cups of the broth, one cup of milk and cook to a smooth sauce; pour over chicken, saving some for gravy; place in oven while preparing crust. Two cups of flour, one teaspoon of salt, two teaspoons baking powder, two tablespoons of butter, rub through flour. Beat one egg, to this add one cup of milk; add to flour, stir to a batter, laying over chicken and bake.

CHICKEN PIE.

Mrs. William McKinley.

One good sized chicken cooked until tender; remove the large bones. Have plenty of liquor for gravy, season with salt and pepper. Put two tablespoonfuls of flour into a bowl, add a cup of rich milk, the beaten yolk of an egg, and a lump of butter the sixe of an egg. Stir this together and pour into the gravy. Put chicken into a pan lined with a crust made as follows: One pint of flour, one teaspoonful of baking powder, a pinch of salt, lard the size of a walnut.

Rub together and then mix with buttermilk to which has been added a pinch of soda. Knead lightly and roll to one-half inch in thickness. Pour enough of the liquor over the chicken to cover it, sprinkle a few pieces of butter and a little more salt and pepper over it. Lay pieces of the dough, cut diamond shaped, over the top and bake to a nice brown.

CHICKEN PIE.

Mrs. Nellie B. Boyd.

Cook a good sized chicken till tender in plenty of liquor. Season with salt and pepper. Put into a good sized dripping pan. Thicken the liquor with flour and rich milk, add a lump of butter and the yolk of an egg. Roll good biscuit dough one-half inch thick, cut in any desired shape. Lay over chicken and bake in a hot oven till brown.

OLD POINT COMFORT CHICKEN TERRAPIN.

Miss Minnie Babcock.

Boil until tender one chicken, separate bones from meat, thicken the broth with a lump of butter rubbed in flour and then put back the meat of the chicken. Add one-third of a pound of butter, one dozen mushrooms, a little summer savory or majorum, salt, cayenne pepper. Boil and stir until tender, then add yolks of three hard boiled eggs chopped fine. Add sweet cream; serve hot.

ROAST GOOSE.

Scald a loaf of bread with boiling water, take the liver of the goose, one pint of oysters, two stalks of celery, one raw egg, two-thirds cup of butter, mix, and chop fine. Season with salt, pepper, and sage. Dredge the goose with flour. Rub with bits of butter, salt, and pepper on top. Roast three hours. The usual turkey dressing may also be used.

BAKED HAM.

Have the ham cut about three quarters of an inch thick. Put it into hot water, and let it boil slowly for

ten minutes. Pour off the water, sprinkle with a little brown sugar and dry mustard and bake for forty minutes in a rather hot oven. The ham will be tender and sweet. If desired, eggs may be fried in the grease left in the pan.

BOILED HAM.

Mrs. T. H. McMichael.

Soak in water over night. Next morning wash with a coarse cloth or stiff brush, scrubbing thoroughly, trim off the black end edges and scrape out the cracks, and put on to boil in plenty of cold water. The water should come slowly to the boiling point, should not boil for an hour and half, then quicken the fire a little, skim and boil steadily, allowing twenty minutes to the pound, after boiling begins. Remove it from the pot and skin carefully. Make a paste of Maple syrup and flour, rub over ham and bake till nice and brown. Stick cloves in fat. Or it may cool in liquor, then trim and skin, and spread with mixture of one cup of cracker crumbs and half a cup of brown sugar, salt and spoon of pepper. Moisten with butter and bake till brown and crisp. A quarter of a teaspoon of tarragon may be added to the cracker crumbs and sugar. A teaspoon of borax in the water in which the ham is washed helps to cleanse it.

TO BOIL HAM.

Mrs. Eliza Smith.

Cover with water, boil twenty minutes to the pound When done, remove from stove, add one cup of sugar, let stand one hour in this liquor, then take ham out, place in a vessel of cold water, let it remain three hours, remove and trim.

HAM LOAF.

Using milk to moisten the bread crumbs, and two or three eggs with the chopped ham. May be made and baked like veal loaf. Slice thin when cold.

BROILED HAM.

Cut in slices. Soak for half an hour in boiling hot

water and broil over a clear fire. Butter, garnish with parsley and serve hot.

HAM "YUM YUM."

Cut a piece of ham three-quarters of an inch thick, cover it with sweet, rich milk, bake in a hot oven until milk is absorbed and ham nicely browned, which will require thirty minutes.

VEAL KIDNEYS.

Cook the kidneys for ten minutes in brown stock, drain and slice. Put alternate slices of the cooked kidney and thinly sliced bacon on a skewer with a fresh mushroom at each end and broil on toast. Stir together a tablespoonful of butter and one of flour and add to the brown stock, stirring until smooth. When the bacon is crisp arrange the toast and kidneys in the brown stock and serve, seasoned to taste.

ROAST LAMB.

Have the leg of a lamb boned and stuff with dressing made from three-quarters of a cup of bread or cracker crumbs moistened with a little hot water and seasoned. Dredge the meat well with flour and sprinkle lightly with pepper. Set the pan in the oven and after the meat has browned a little add water to the pan and baste often. When nearly done dredge on a little salt. Strain the gravy and pour in a little cold water, which causes the fat to rise. Skim and thicken with a level tablespoonful of flour to a cup of liquid.

CALF'S LIVER.

Cut slices one-half inch thick, pour over boiling water and let stand ten minutes. Roll in flour, and fry in drippings, turning often till well done. Just before serving add slices of bacon, fry crisp and serve together on hot platter. If the flour has burned in the pan, take out liver and wipe out the pan before adding bacon. The bacon may be fried first and kept hot in the oven while the liver is fried in the bacon fat.

BOILED LEG OF MUTTON.

Carefully trim the meat, cutting off all loose fat or bruised portions, and wipe with a damp cloth. Have a kettle of boiling water and immerse the meat, boiling fast for about ten minutes, when it may simmer until done. Do not put in salt or pepper until nearly cooked. Serve with caper sauce.

ROAST SPICED MUTTON.

Pound a leg of mutton well to make tender, rub with salt, make gashes all over it into which put small pieces of salt pork, onion, whole pepper and cloves. Brown in hot oven without water; when brown add water and baste often, cook two and one-half hours, thicken gravy with flour before serving. Chop two pickles fine and add to the gravy.

CAPER SAUCE.

Melt two tablespoonfuls of butter and add the same amount of flour, to which pepper and salt have been added. Pour over the mixture one and one-half cups of hot water, and boil for five minutes; add one-half cupful of capers, a small piece of butter cut up into bits, and serve hot.

BAKED OPOSSUM.

John A. Settle.

Cut off head, scald and dress same as you would a chicken, cut off feet and remove entrails, after which allow the opossum to stand in salt water over night. Parboil until very tender, place in baking pan with sweet potatoes and bake as you would a turkey or chicken.

ROAST LITTLE PIG.

Mrs. W. T. Leader.

A pig for roasting should be about four weeks old. Wash and scrape thoroughly. Rub inside and out with salt. Make a stuffing as for poultry, or use well seasoned boiled potatoes, using the liver chopped fine and fried in half inch of butter for five minutes. Sow

up the aperture, rub with butter and dredge with flour, cover with a buttered paper, place in a moderate oven and baste often. Bake from three and a half to four hours, turning so that it will brown evenly. Garnish with a string of cranberries, put a slice of lemon in the mouth and place on a bed of parsley. Serve with apple sauce.

ROAST PORK.

Place meat in roaster without seasoning, and proceed as with roast beef, adding gravy about a half hour before serving.

ROAST PORK SPARERIB.

Place the spareribin a dripping pan and cover with greased paper. Bake about half an hour, then remove the paper; dredge with flour and baste with the gravy. When nearly done cover the surface with fine cracker crumbs. Sprinkle lightly with pepper, salt and powdered sage. Cook ten minutes and baste again. Skim the gravy and thicken with browned flour.

PORK CHOPS.

Cut three-quarters of an inch thick, scrape back the meat from end of the rib if you wish to put on a paper frill. Put some of the fat in pan and fry. Dip the chops in the hot fat then in well seasoned bread crumbs. Place them in the frying pan in the hot fat. Put in hot oven and brown both sides ten or fifteen minutes.

ROAST QUAIL, NUT DRESSING.

Mrs. Flora B. Romer.

Wash them in soda and water, cleanse with pure water and wipe dry. Season well. Trim the ends and crusts from a loaf of bread, (the bread to be used for toast). Place the crusts in a warm oven till dry enough to roll. Melt some butter in a skillet and heat the crumbs thoroughly in it, add chopped pecans and moisten with some good soup stock, season with salt and pepper and fill the birds, sew up, and place in a baking pan, pour a little boiling water over them and

bake half an hour. Baste often with butter. Serve on slices of toast and pour a spoonful of gravy over each.

ROAST QUAIL, OYSTER DRESSING.

Rub with salt and pepper to season. Fill with oyster stuffing, trussing in the legs. Brush over with melted butter, roll in flour, and put in hot buttered pan in a hot oven. When they begin to brown reduce the temperature, add a cupful of boiling water, a tablespoonful of butter, and baste every ten minutes, adding more water when needed. Bake from three-quarters of an hour to an hour. Thicken the gravy in the pan, diluted with water if necessary, and add salt and pepper to taste. Serve the birds on squares of toasts moistened with the gravy. For the stuffing, fill the birds with oysters dipped in fresh bread crumbs then in melted butter, and again in seasoned crumbs, or cover breasts with thin slices of salt pork or bacon. Place in pan with two tablespoonfuls of hot water. After fifteen minutes remove bacon and spread with salt and pepper and dust with flour.

SAUSAGE ROLLS.

Mrs. H. B. Young, Burlington, Ia.

Make a dough of one quart of flour, two heaping teaspoonsful of baking powder, one teaspoonful of salt, sift it together, work in one large tablespoon of lard; then wet into a soft dough with milk so as to handle easily. Take raw pan sausage and make into rolls a little larger than ones little finger. Roll the dough one-half inch thick, cut off enough to wrap around each sausage roll, pinching the ends together. Lay side by side in a bread pan, cover with another pan and bake an hour in a moderate oven. These are delicious for lunch and can be eaten hot or cold.

Rule for pan sausage:

Two pounds pork tenderloins, one and one-half pounds of fat pork, two teaspoonsful salt, one teaspoonful sage, one teaspoonful black pepper. Add

seasoning before chopping. Either cold chicken or turkey can be prepared in these rolls..

SQUABS.

Stew until tender, season and then wrap in very thin slices of bacon, which are fastened with toothpicks, and bake until the bacon is browned. These should be served on lettuce which has been dredged with French dressing.

CREAM SWEETBREADS.

Get calves sweetbreads. Soak from one to three hours in salt water and boil twenty minutes. Then throw into cold water for five minutes. Remove all skin and rough parts, cut in small pieces, make cream sauce, put the sweetbreads in the same and let them get very hot. Then put into small dishes, cover with crumbs and little bits of butter. Put in oven and brown.

SWEETBREADS ON TOAST.

Cook as above, dress with cream sauce and pour very hot over buttered toast.

BRAISED TENDERLOIN OR PORK CHOPS.

Mrs. A. F. Pepper.
Mrs. Blanche Wells Clark, Pittsburg.

Braised by broiling in oven until brown, then place in kettle and pour sauce over and simmer.

Sauce:—Two tablespoons of butter, three of flour; add to this three pints of boiling water. Season to taste, place on back of stove and let simmer from one and a half to two hours.

BREADED TENDERLOINS.

Mrs. J. A. Joel.

Flatten slices of tenderloin. Dip in seasoned egg and cracker crumbs and fry like breaded veal.

TRIPE.

Boil first, if not already cooked, freshen if pickled, dry and dip in butter and fry like oysters or broil,

dipping two or three times in butter. The large honey comb is best.

BOILED TONGUE.

Place in cold water to cover. Skim as it comes to a boil. Cook slowly for two hours. Remove skin and return to pot, season and cook till very tender and let cool in liquor. Or, let water boil away, add a large tablespoon of butter and fry down. Serve hot or cold. Do not put fork through the tongue.

TONGUE WITH RAISINS.

Mrs. Arch Young.

Use fresh tongue; put in boiling water and simmer gently two hours. Take out tongue, skin, and put back in kettle with one carrot chopped fine, two small chopped onions, two bay leaves, twelve whole cloves and a cup of seeded raisins. Add water to just cover it. Cover well and boil two hours. Add salt one hour before tongue is done. Serve cold with tongue in center garnished with the raisins.

ROAST TURKEY AND GRAVY.

Mrs. M. B. Sexton.

Wash and wipe dry. Do not salt. Fill with dressing. Put without water in double roaster. Do not baste. Keep fire enough to hear a gentle sizzle. Bake twenty minutes for each pound. About one and one-half hours before it is done pour over a gravy made of three large cups of boiling water, three tablespoons of flour, first mixed with small quantity of water, and one-half cup of butter and salt to taste. This gives moisture to the turkey and delicious gravy, rich and brown. Chicken is excellent baked this way.

ROAST TURKEY.

Mrs. Lillian Chesher.

Put your turkey in a double roaster. Prepare a dressing of two quarts of bread crumbs, one-half cup of butter and water enough to moisten. Add to this one quart of oysters, salt and pepper to suit the taste,

mix and stuff the turkey. Rub the turkey with butter, sprinkle with salt and pepper. Put one cup of water in bottom of roaster. Allow twenty minutes for each pound of turkey. Do not parboil.

TURKEY DRESSING.

Mrs. J. F. Meeker, Marshalltown, Ia.

Steam one-half of a loaf of bread twenty minutes, put a cup of butter in a mixing bowl and put hot bread on it to melt it. Add pepper, salt and sage; mix well. Add cup of sweet cream and mix well; last add three well beaten eggs. If this does not make it a soft dough, add more cream. Stuff turkey about two-thirds full.

TURKEY OR CHICKEN DRESSING.

Mrs. Otillie Roeder Neece.

Moisten bread with a little hot water and melted butter, chop liver, heart, gizzard, with one small onion and little parsley; mix with bread and season with pepper, salt and sage.

TURKEY DRESSING.

Mrs. Bessie M. Rice.

Take one loaf of stale bread broken fine, moisten slightly with water, season with salt, pepper and one or two eggs and one-quarter pound of melted butter. Add to this one-half pint of olives with stones removed.

TURKEY PATTIES.

Mrs. J. F. Meeker, Marshalltown, Ia.

Turkey patties are made exactly as are chicken patties. To one cup of turkey take one cup of turkey gravy or one cup of water made rich by a generous lump of butter; season, and thicken with a little flour; pour into pastry shells and bake in a quick oven.

FRIED TURTLE.

John A. Settle.

If possible cut off head, then cover with scalding

water and let stand for three minutes, after which remove skin from legs, open the shell and cut out the meat just as you would cut up a chicken ready for frying. Let meat stand in salt water over night, parboil for half and hour. Dip in flour or batter and fry just as you would chicken. Serve hot.

VEAL BIRDS.

Mrs. Josephine Barker, Rochelle, Ill.

One and one-half pounds of veal steak, one cup of bread crumbs, one tablespoonful of lemon juice, one tablespoonful of finely chopped onion, the yolk of an egg, a pinch of thyme, summer savory or sage, salt, pepper and butter. Cut the meat into square pieces about three inches long. Take the little pieces trimmed off in cutting squares and chop fine or grind and mix with bread, etc., for stuffiing. Take a small lump of dressing and fold square of veal over it and pin with two tooth picks. They resemble litlte birds, the picks answering for drum sticks. Have in a frying pan, two tablespoonsful of butter and the same of lard, smoking hot, and after rolling the birds in flour, fry to a nice brown all over. Then pour over them a cup of sweet cream and cover tight. Set on an asbestos mat and let simmer for at least twenty minutes. Put what gravy is in the pan over the birds. They should be tender enough to eat with a fork.

BRAIZED TENDERLOIN OF VEAL.

Mrs. William Dungan, Kansas City.

Braize in a hot buttered skillet thick steaks of veal. Make a sauce of two tablepoons of butter, three of flour, salt and pepper, and four cups of warm water; cook to a smooth sauce and pour over the veal. Let simmer on back part of the stove two hours.

BREADED VEAL.

Mrs. O. J. Blackburn.

Cut in pieces ready to serve, salt and pepper, then dip in beaten egg, then in cracker crumbs and repeat and fry in butter and lard.

CREAMED VEAL.

To a pint of tender veal use a cup of white stock, season well and pour over slices of toast, and two hard boiled eggs cut lengthwise in strips.

JELLIED VEAL.

Boil veal tender, chop, put in mold with liquor it was boiled in. Season well with pepper and salt. Press in a few hard boiled eggs.

JELLIED VEAL.

Mrs. H. B. Smith.

Chop cooked veal fine, and salt to taste. Add to one pint of any soup stock a quarter box of gelatine. salt, pepper and nutmeg to taste. Take two hard boiled eggs and one lemon, slice thin, line mould with lemon and eggs, fill with the chopped meat and bits of lemon and egg, pour over all the soup stock and set away to cool. Chicken or turkey may be used the same way.

VEAL LOAF.

Miss Mabel Pillsbury.

Boil two pounds of lean veal. When cold chop fine with one-fourth pound of salt pork. Add four butter crackers rolled fine, two eggs well beaten, three hard-boiled eggs sliced thin, two teaspoons of salt, one salt-spoon of pepper, one-half teaspoon of nutmeg. Put in baking mold. Pour over it the meat liquor until it stands on the top. Cover with cracker crumbs and bake one hour.

VEAL LOAF.

Mrs. J. R. Ebersole.

Three pounds of raw veal chopped very fine, butter the size of an egg, three eggs, three tablespoons of cream or milk, if milk use a small piece of butter, mix the eggs and cream together, mix with the veal four pounded crackers, one teaspoon of black pepper, one large tablespoon of salt, one large tablespoon of sage. Mix well together and form into a loaf. Bake two

and a half hours, basting with butter and water while baking. Serve cut in thin slices.

VEAL LOAF.

Miss Linnie Brewer, Mrs. Sexton.

Three pounds of veal chopped fine, one-quarter pound of salt pork or equal quantity of butter, one cup pounded crackers, two well beaten eggs, one-half teaspoon of black pepper, one teaspoon of salt, one tablespoon of sage, one-fourth of a nutmeg, juice of one lemon. Mix and press into a bread pan. Bake two hours and eat cold.

VEAL LOAF.

Mrs. John Brewer.

For three pounds use two eggs, beaten light, four crackers rolled fine, leave out enough to roll it in. One teaspoon of pepper and one teaspoon of salt. Butter size of an egg, melted. Mix all together. Bake two or two and a half hours, according to heat of oven. Baste often with the water. Take out of the oven a half hour before dinner.

VEAL LOAF.

Mrs. Ed F. Reed.

Three pounds of Hamburg (veal) steak, three eggs, one-half cup of butter, one tablespoon of pepper, one tablespoon of salt, four tablespoons of milk, one teaspoon of sage, six rolled crackers. Bake two hours. Beat eggs, crackers, butter and milk together, mix salt, pepper and sage with the meat, mix well with hand, cover with a layer of lard. Make meat into a loaf.

PICNIC VEAL.

Buy a breast of veal and have the butcher cut a pocket into it. Make a dressing as for turkey and fill the pocket and sew it up. Salt and pepper well and lay some slices of salt pork or bacon across the top. Have your pan hot with a large piece of butter. Put in the meat and cover with another pan for the first hour. This is nice sliced cold for a picnic basket.

VEAL PIE.

Mrs. Chas. Sterner.

Boil veal until very tender, about four hours. Season well. Tear or cut in rather small pieces. Make a rich gravy, using plenty of butter. Put in baking pan, cover with a rich biscuit crust like chicken pie and bake.

PRESSED VEAL.

Mrs. Sherman Goltry, Enid, Okla.

Three pounds of veal, one pound of pork, cooked till very tender, salt and pepper while cooking. Let cool and grind. Add more salt and pepper if needed, also a little celery salt. Add stock and mold together and press. This is especially nice for luncheon.

VEAL 'SCALLOP.

Mrs. W. S. Holliday.

Mince cold veal very fine; put a layer in the bottom of buttered baking dish, season with pepper, salt and a little nutmeg. Put a layer of fine crumbs, next veal and so on until dish is full. Wet with good broth and put a layer of crumbs wet with milk and mixed with a beaten egg. If the oven is hot cover with a pan and bake half an hour, then brown ten minutes.

WILD GAME.

A. W. Gates.

To broil venison, cut the steak in slices one-half an inch thick, rub both sides well with olive oil, and let stand an hour or so, then broil over a clear bed of coals. Serve with drawn butter and currant jelly. It may be oven or pot roasted or stewed like beef. Moose may be prepared in the same way, but is best pot roasted.

Wild rabbits are cooked like chicken. Make well done. Remove the thin muscular membrane extending from the flank over the intestines.

SPANISH STEW.

Katherine Phelps.

Put in a stewpan one-third cup of butter and one chopped onion. Cook until the onion turns brown. Add two pounds of veal cut in pieces for serving and a little bacon chopped fine. When the veal is slightly browned add one pint of water (more if necessary) and cook slowly until tender. In the meantime stew one-half pint of rice, one quart of tomatoes, a bay leaf, a couple of cloves and a little red pepper until the rice is done. Pour the rice over the veal and cook very slowly for fifteen minutes. Serve the veal in center of the platter surrounded by the rice. If preferred the veal may be removed before the rice and tomatoes are added and kept warm, and ready for the table.

MEAT BALLS.

Mrs. A. J. Waid.

Take pieces of left over, cooked meat, fat and lean, and put them through a meat chopper. To about a pint of this meat add two eggs, a handful or two of rolled crackers, pepper and salt to taste. Stir all together, add water enough to moisten. Form into flat cakes. Grease the frying pan; cook lightly.

MEAT BALLS.

Mrs. Christine Swanson.

One and one-half pounds of good raw steak, one-fourth pound of suet, one large onion, each chopped or ground fine; two slices of bread soaked in a little cold water, one-half teaspoon of salt, pepper, cloves and alspice. Mix thoroughly and form into balls.

BRINE FOR CORNING BEEF OR TONGUES.

Mrs. Frances Hubbard.

To one gallon of water use one and one-half pounds of salt, one-half pound of sugar and one even tablespoonful of saltpeter. Boil and skim. When cold pour over the meat. This ratio should be increased for a large quantity of meat. A tongue should be left in brine two weeks. Boiling piece *one week only*. Large tongue requires four or five hours boiling.

No. 2.—CORNED BEEF OR HAM.

Mrs. E. C. Cady.

Seven pounds of salt, three pounds of brown sugar, four ounces of saltpetre, two ounces of soda and two gallons of water. Boil and skim well and turn on meat when cold. Let them remain three or four weeks before using.

YORKSHIRE PUDDING.

Mrs. E. R. Sturtevant.

(To be served with roast beef).

One cup of milk, two eggs, yolks and whites beaten separately, one-half teaspoon of salt, one teaspoon of baking powder, one cup of flour. This should be mixed very smooth and be about the consistency of rich cream. Put drippings from roast or one tablespoon of butter in a biscuit tin. Pour in mixture and bake in hot oven twenty minutes. Serve immediately.

CELERY DRESSING FOR FOWL.

Boil three eggs hard, remove the shells when cold, and rub the yolks through a sieve or potato ricer, mix them smoothly with one-half teaspoon of salt, one teaspoon of dry mustard, and one-half teaspoon of powdered sugar. Gradually add three-fourths cup of thick cream, and two tablespoons of vinegar. Chop the celery fine and stir it into the mixture; serve as a dressing for cold turkey, and pass cheese straws with it.

CURRY SAUCE.

Fry in two tablespoonsful of butter, a tablespoonful of minced onion, and a spoonful of flour and stir until well blended; add slowly a pint of strong veal gravy, two tablespoonfuls of curry powder, two mint leaves and a tablespoonful of lemon juice; let simmer slowly for ten minutes, then strain and serve as directed in the preceding recipe.

HORSERADISH SAUCE.

Mix a scant quarter cup of the horseradish as soon as grated with one tablespoon of vinegar, one-third

teaspoon of salt, and a dash of cayenne or paprika. Add a little more than a quarter of a cup of thick sweet cream beaten stiff.

COOKED HORSERADISH.

Miss Marie Janette Conrad.

To one quart of boiling milk add four tablespoonsful of grated horseradish, three well beaten eggs and a little salt. Cook until thick. Beef broth may be used instead of milk if desired. Serve with meats.

LUTI SAUCE.

Mrs. Belle Parsons.

One teaspoon of mustard, one-half teaspoon of black pepper, one teaspoon of salt, two yolks of eggs, one-half cup of oil, one tablespoon of lemon juice, two tablespoons of vinegar, one tablespoon each of chopped olives, parsley, green pickles and caper sauce.

MUSHROOM SAUCE.

Mrs. Anna Owens, Hinckley, Ill.

Two tablespoons of butter, two tablespoons of flour, one can of mushrooms, one-half cup of liquor, one and one-half cup of brown sauce. This is made of two tablespoons of butter, three tablespoons of flour mixed together, one cup of stock; add anything of good flavor, parsley, olives, tomatoes, peas, salt, pepper, etc.

ACCOMPANIMENTS FOR FOWL AND GAME.

With boiled fowl, bread, onion, lemon cranberry or cream sauce and jellies. With roast turkey, cranberry sauce, currant jelly. With boiled turkey, oyster sauce. With wild ducks, cucumber or cranberry sauce, currant jelly. With roast goose or venison, grape jelly and cranberry sauce.

TO KEEP BEEFSTEAK.

Mrs. S. K. White.

One cup salt, one-half cup brown sugar, one-half cup saltpetre, black pepper to taste. Slice steak ready for use, then put a layer of steak and one of the mixture and so on until jar is full. Run lard over the top and steak will keep for three months. This makes excellent steak.

TO SEASON SAUSAGE.

For ten pounds of pork, one-third fat, two-thirds lean, when ground, use ten teaspoons salt, five teaspoons pepper, three teaspoons of pulverized sage.

VEGETABLES

"Taste it first."
—Richard II.

Put top ground vegetables, peas, beans, etc., into salted boiling water, those which grow below ground into boiling water without salt. Add a pich of soda for beans and a little sugar to peas, onions and squash.

FRIED APPLES.

Slice unpared apples about one-half of an inch thick. Fry slowly in butter or good drippings. When done sprinkle with sugar and serve very hot. Nice at breakfast, or served with pork.

APPLES FRIED IN BATTER.

Beat three eggs well; add a tablespoonful of sugar and three of flour; slice the apples; dip them in the batter and fry in butter; take them up, sprinkle with powdered sugar and serve hot.

ARTICHOKES.

Cut off stems and rough outer leaves, wash well. Put in sauce pan head down with water to cover, with salt and small pinch of soda, boil from one-half to three-quarters of an hour till tender. Drain, butter and pour over a white sauce. Boiled artichokes may be made into croquettes, omelets, au gratin or fried, first dipping in batter.

ASPARAGUS ON TOAST.

Cut asparagus in small pieces. Boil in salted water. When done dress with cream, or milk and butter, and pour over well buttered hot toast.

ASPARAGUS ON TOAST.

Mrs. J. B. Brown.

(With Sauce Mousseline).

Wash well a fresh bunch of asparagus. Separate stalks, tying in small bundles about four inches long. Cook about twenty minutes in boiling water, to which has been added, one-half tablespoon of salt. When done, drain at once, as they quickly become water soaked. Have ready squares of toasted bread, which may be dipped slightly and quickly into the hot salted water drained from the asparagus. Arrange on platter, one bunch of asparagus on each square of toast, and serve at once with the following sauce: Yolks of three eggs in small sauce pan in double boiler, stew with wooden spoon. As soon as it begins to thicken, add one at a time six teaspoons of butter, stirring all of the time. Add little by little a pint of whipped cream, stirring constantly, and last salt and pepper. Put on asparagus or serve from gravy boat.

ASPARAGUS PATTIES.

Mrs. Mabel Ahelenius, Galesburg.

Make the shells of a rich puff paste and fill with asparagus boiled until tender in a little water seasoned with pepper and salt, and surrounded with a sauce made of butter, flour and a little cream.

FRIED BANANAS.

Prepare a batter with one-half a cupful of flour, one teaspoonful of sugar, one-quarter of a teaspoonful of salt, one-quarter of a cupfull of cold water, the beaten yolk of one egg, and one teaspoonful of melted butter. Beat, then add the white of the egg whipped to a stiff froth, and set the batter aside for a couple of hours. Cut bananas in half-lengthwise, and then cut each half in two crosswise; sprinkle with powdered

sugar and two tablespoonfuls of lemon juice, and let stand for half an hour. Then drain, dip in the batter and fry in deep, smoking hot fat a rich brown. Drain on unglazed paper, dust with powdered sugar and serve with a liquid sauce. Bananas may be baked by cutting in slices and putting ordinary lemon sauce over each layer until dish is full, cover with buttered cracker crumbs.

BOSTON BAKED BEANS.

Mrs. H. H. Pattee.

One and one-half pint of beans soaked over night. In the morning pour off water and parboil them. Put in bean pot with one-half pound of salt pork on top and two tablespoons each of sugar and molasses. Add hot water to almost cover beans. Bake all day in moderate oven. An onion and one teaspoon of mustard may be added.

BAKED BEANS.

Soak one pint of beans over night. Parboil, adding one-half teaspoon of soda to water, remove from fire where the skins can be blown off. Boil one-half pound of either fresh or salt pork, a few moments, add salt and tablespoon of butter. Put meat in center of baking dish, pour over liquor, adding enough water to cover and more as it cooks away. Bake in moderate oven four or five hours, keeping dish covered at first. Let the top become slightly browned.

CREAMED BEANS.

Mrs. May Merridith.

Soak one pint of beans over night and let boil next morning until all are broken to pieces and not a whole bean remains. One hour before meal time rub through seive and add the following sauce: one tablespoon of butter, one tablespoon of flour, and one cup of milk, stirring over fire until thick and smooth. Mix the bean pulp thoroughly with this sauce and add two well beaten eggs, pepper and salt to taste. Beat all

hard for a minute, turn into a buttered pudding dish, cover the top with one-half pound of grated cheese, and over the cheese sprinkle bread crumbs. Bake in a hot oven until browned and serve at once. Cheese may be omitted if not liked. This dish will well repay time and care of preparation.

A NEW WAY TO COOK BEANS.

Mrs. W. S. Holliday.

Wash a pint of beans and soak twenty-four hours. Slip off skins. Boil until tender about an hour. Drain return to the pan, add tablespoonful of parsley, two ounces of butter, juice of a lemon, one teaspoonful of salt and a shake of pepper. Serve hot.

LIMA BEANS.

Soak over night, wash and boil all the forenoon in salted water. To one cup of beans use one-half teaspoonful of salt. Add more water as fast as it evaporates, but when they are done, boil down quite dry, mash fine, adding a little butter, pepper and milk. Great care must be taken that they do not burn toward the last. That which is left over may be packed in a dish, then sliced and fried.

BRUSSELS SPROUTS.

Pick off any wilted or browned leaves and cook a pint of them in boiling salted water until tender, but not broken. If they are over cooked they lose much in flavor. Serve with a sauce made from two rounding tablespoons of butter creamed with seasonings of a level teaspoon of salt, a saltspoon of pepper, a tablespoon of lemon juice, and a level tablespoon of finely minced parsley.

BOILED CABBAGE.

A green or red pepper boiled with cabbage improves its flavor. Cut pork in small pieces, put in kettle and cover with cabbage cut coarse, boil about an hour, salt.

CREAM CABBAGE.

Mrs. F. E. Campbell.

Slice cabbage fine. Put in hot salted water to boil. There should be more than enough water to cover the cabbage. Just before it is soft, drain, and add for one size of an egg, one teacup of milk or cream. With cream use less butter. Pepper and salt to taste. Let cook for a few minutes.

ESCALLOPED CABBAGE.

Mrs. I. M. Eastman.

Cut one-half head of cabbage fine and stew until tender. Dress with milk, butter, pepper and salt. Put a layer of cabbage and one of rolled crackers in a pan, until the pan is full. Add milk, butter, pepper and salt as for oysters. Bake in oven twenty minutes.

ESCALLOPED CABBAGE.

Mrs. Nellie Boyd.

Soak three pints of cabbage one hour. Boil twenty minutes, drain, place in baking dish with alternate layers of bread crumbs. Season with salt, pepper and butter. Some add a little grated cheese. Pour over one pint of milk to which has been added a heaping teaspoonful of flour. Bake one-half hour.

FRIED CABBAGE AND BACON.

This dish can be made from the remains of the boiled dinner. Chop the cabbage fine, fry slices of bacon to a turn, and lay them on a plate before the fire. Put the chopped cabbage in the frying pan and cook until well mixed with the bacon fat. Serve hot with the bacon slices on top.

HOT SLAW.

Cora S. Shultz.

One small head of cabbage chopped fine. Sprinkle over it two-thirds of a teaspoonful of salt, turn into a well greased hot kettle or sauce pan and put where it will simmer for three quarters of an hour or until quite tender. Stir often to keep from scorching and

if too dry to steam well, turn in a tablespoonful of boiling water occasionally. When tender, and just before serving, pour over it the following dressing and serve at once: one egg well beaten, two tablespoonfuls of vinegar (more if the vinegar is weak), piece of butter the size of a walnut, one-half cup of rich, sweet cream, if slightly sour it is just as good, three teaspoonfuls of sugar, one teaspoonful of salt and a liberal dash of black or white pepper. Stir into the cabbage well.

CARROTS.

Scrape and boil till tender. Chop fine and serve with butter or with a cream dressing.

BAKED CULIFLOWER.

Boil the cauliflower whole in salted water and when tender drain carefully and put in a dish that will fit into one which is suitable to put on the table. Pour over a drawn butter sauce, sprinkle with grated cheese, baste with melted butter, bake to a nice brown, and serve.

BOILED CAULIFLOWER.

Cook in boiling salted water twenty-five minutes, having tied up the flowerets in netting. Drain, untie, lay in a deep dish blossom upwards and deluge with white sauce made with drawn butter and the juice of a lemon, or it may be served with cream and butter.

ESCALLOPED CAULIFLOWER.

Mrs. E. A. Lord.

Cook the cauliflower one hour in salt and water, Drain and break apart. Put a layer of cauliflower in a baking dish, moisten with cream sauce and sprinkle in a little grated cheese. Put in another layer and so on until all the cauliflower is used. There should be two tablespoons of grated cheese and one pint of sauce to each head of cauliflower. Cover with bread crumbs and cheese and dot with bits of butter. Bake half an hour in a moderate oven.

CELERY.

Celery cut in pieces, boiled one hour, drained, and served with cream sauce like peas is very palatable.

MOCK ESCALLOPED OYSTERS, (CELERY).

Cover the bottom of a baking dish with a layer of cracker crumbs, then with a layer of grated cheese; over this place a layer of celery cut in small pieces, pepper, and bits of butter in plenty; pinch of salt if needed. Alternate layers until dish is filled; cover with sweet milk; place in hot oven, and bake half an hour. It makes a delicious dinner dish and resembles escalloped oysters.

BAKED CORN.

Mrs. J. Calvin Hood.

One dozen ears of corn. With a sharp knife split the kernels down thru the middle and scrape the corn from the cob into a baking dish. Season with pepper, salt, a tablespoon of sugar, butter the size of an egg and put enough milk over it to just cover it. Bake in a hot oven twenty-five minutes.

FRIED CORN.

Put one tablespoon each of butter and sugar in a stew pan with a half cup of water and salt. Add six or eight ears of corn either fresh or boiled, cut from cob, let simmer till water is boiled out and the corn is slightly browned.

CORN BALLS.

Cut corn from cob by cutting lightly the outside kernel and then scraping out the pulp. To one cup of corn take two eggs, half cup of milk, quarter cup of flour, half teaspoonful of baking powder, salt to taste. Butter the poacher cups, and fill three-quarters full of the mixture; steam thirty minutes. Serve with roast beef or fried ham.

CORN FRITTERS.

Mrs. Amanda White.

One pint of canned corn. Half a teacup of milk, two eggs beaten well, one tablespoon of melted butter, one teaspoon of salt, two heaping teaspoons of baking powder, a half cup of sifted flour and a little pepper. Mix all together, stirring only enough to get the ingredients well mixed. Fry in hot lard, but do not have the pan too hot, or the fritters will brown too quickly on the outside and not puff up nicely.

CORN FRITTERS OR MOCK OYSTERS.

Grate six ears of corn, and mix with one tablespoon of flour, two eggs. Salt and pepper to taste. Drop spoonsful in hot lard and fry like oysters.

CORN OYSTERS.

Miss Margaret Dunbar.

To one quart of grated corn, add three eggs and three or four grated crackers, beat well and season with pepper and salt. Have ready in skillet butter and lard, or beef drippings in equal proportions, hot but not scorching. Drop in little cakes about the size of an oyster (using a teaspoon for the purpose). When brown turn and fry on other side, being very careful that they do not burn. Serve hot. The white of the eggs should be beaten to a stiff froth and added just before frying. When green corn is out of season, canned corn or "kornlet" may be used.

STEAMED CORN.

Mrs. Emma Wilson.

Cut corn from cob and put in skillet. Season with pepper, salt and butter, cover and steam for one hour on the back of stove.

CUCUMBER ON TOAST.

Peel, cut in lengthwise pieces and boil in slightly salted water till tender, but not overdone. Drain well. Season with butter, salt and pepper and pour over toast, or white sauce may be used with them.

EGG PLANT.

Miss Anna Beady.

Peel and cut in slices the purple kind, sprinkle with salt and let drain for one hour; make a light batter with one egg, flour and a little water, dip the slices into it and fry in butter. Or, peel the egg plant, boil until done, then pour off the water, mash fine; pepper, butter and salt to taste; put in a shallow pudding pan, and over the top place a thick layer of cracker crumbs. Bake half an hour in a moderate oven.

GREENS.

Young beet tops, dandelions, turnip tops, mustard, horse radish leaves, sorrel and radish tops make excellent greens and may be mixed or used separately. Boil till tender—twenty to thirty minutes—adding a pinch of soda and salt. Garnish with hard boiled eggs, serve with butter, lemon juice or vinegar. Salt pork may be boiled an hour or more and greens added and cooked till tender.

LYE HOMINY.

Mrs. L. M. Gates.

Cover four quarts of strong wood ashes with water and boil fifteen minutes. Add some cold water and let it settle. Strain through cloth and bring to boil. Put in this five or six ears of nice white corn, shelled, and boil about an hour until the hull can be washed off. Set out doors over night and freeze; put over slow fire in the morning and boil about eight hours, adding hot water as needed.

DUTCH LETTUCE.

Mrs. S. K. White.

Wash carefully two cabbage lettuces, separate the leaves and tear each leaf into about three pieces. Cut a quarter of a pound of ham or bacon into dice and fry until brown; while hot add two tablespoonsful of vinegar; beat one egg until light add two tablespoonsful of sour cream and stir into the ham. Stir this over a fire until it thickens and pour it while hot over

the letteuce. Mix carefully with a fork and serve immediately.

LETTUCE DRESSING.

Mrs. Franc Hubbard.

One egg, three tablespoons of vinegar, one tablespoon each of sugar and butter, one-half teaspoon each of mustard and salt, one-half cup of cream. Wet the mustard in a little vinegar. Heat all the ingredients except egg and cream over steam. Then add beaten egg, lastly the cream.

MACARONI AND CHEESE.

Mrs. Jas. Stevenson, Tarkio, Mo.

Break in pieces, boil about an hour in plenty of water, adding more as it soaks into macaroni. Put in baking dish, alternate layers of macaroni and grated cheese. Salt and pepper to taste; nearly cover with milk; bake about half an hour. A beaten egg may be added.

MACARONI AND TOMATOES.

After soaking a cupful of macaroni, which has been broken into pieces, one hour in cold water, wash and boil twenty minutes. Make a puree of one quart of tomatoes and one small onion. Add a lump of butter size of an egg, salt and pepper to taste (sugar, if desired). Drain macaroni; add puree. Serve.

STEWED MACARONI.

Boil two ounces of macaroni in water; drain well. Put into a sauce pan one ounce of butter, mix with one tablespoon of flour, moisten with four tablespoons of veal or beef stock, one gill of cream, salt and pepper to taste. Put in macaroni; let it boil up. Serve hot.

MUSHROOMS.

One of the nicest ways to prepare the meadow mushrooms is to peel them, trim off the stalks and lay them in a porcelain lined sauce pan with a tablespoonful of sweet butter. Let the juice gradually be drawn out,

then add as much cream or milk as you have mushroom liquor. Simmer six minutes, season lightly with salt and pepper and turn over delicately browned slices of toast. Or they may be fried in butter or laid on toast and baked, or seasoned and boiled. They are especially good cut up and added to chicken gravy or creamed chickens or sweetbreads or they may be escalloped by putting alternate layers of mushrooms seasoned well and crackers moistened with cream.

FRIED MUSHROOMS.

Mrs. W. C. McProud.

Soak an hour or more in salt water, drain, roll in flour and fry in butter till nice and brown about ten minutes. A slightly thickened cream or milk gravy made in skillet may be added.

RAW ONIONS.

Slice onions very thin, pour over boiling water. Let stand five minutes or more; dash into cold water. Serve with very little vinegar and salt. Excellent with salad dressing. This way of preparing modifies odor and prevents burning sensation often felt in the stomach after eating onions.

BAKED ONIONS.

Boil until tender. Put into a buttered baking dish, dust with salt and pepper, a teaspoon of butter in the center of each, cover with bread crumbs. Bake slowly one hour. Serve plain or with cream sauce. Onions are nice baked with their jackets on. Put into oven, bake until tender, take out, peel, cut up into a dish, butter well, pepper and salt.

ESCALLOPED ONIONS.

For three persons, peel and boil three good-sized onions. When done chop and place in baking dish with alternate layers of bread crumbs; season with butter, pepper and salt; moisten thoroughly with milk. Bake about half an hour.

FRIED ONIONS.

Mrs. Nellie E. Boyd.

Soak three pints of sliced onions in salt and water one hour. Rinse and drain. Stir with them two-thirds cup of flour. Flour prevents their shrinking and helps to brown nicely. Cook in very hot fat. Season.

ONION PIE.

Mrs. Pen D. Good.

Take one dozen onions, cut up and put in a skillet with butter and lard and fry till soft; then add half cup of sweet cream, half cup of milk, two eggs, and thicken it with a little paste made of milk and flour; then season with pepper and salt; bake the pie crust first and have ready; when you get the onions all done, put in the baked crust and set in oven long enough to brown on top.

STUFFED ONIONS.

Mrs. Inez Quinby.

Boil rather large onions fifteen minutes, push center part out, leaving two or three circles. Chop any kind of meat fine and mix with one-third the amount of bread crumbs which have been soaked in water, and one beaten egg. Salt and pepper. Fill onion shells with mixture, brown in a little butter and bake in hot oven fifteen minutes.

STUFFED ONIONS.

Miss Emma C. Snyder.

Boil as for baked onions. Cut out the heart of the onions and fill space with any kind of meat chop; peel fine and well seasoned. To each pint of meat add one egg, two-thirds cup of milk or cream. When onions are filled, put a bit of butter on each one; cover with crumbs and bake for an hour. Serve with cream sauce.

PARSNIPS.

Mrs. Olive Blackburn.

Boil with thin slices of bacon. Allow the water to boil off and fry down to rich brown. The bacon gives fine flavor.

PARSNIP BALLS.

Mrs. Mary E. Carr.

Mash one pint of boiled parsnips. Add two tablespoonfuls of butter, one-half teaspoonful of salt, a little pepper, two tablespoonfuls of cream, mix together and stir on the fire until the mixture bubbles. Remove from fire and before it cools add one well beaten egg. When cold make into balls about the size of a walnut. Dip into beaten egg, then into bread crumbs. Use the frying basket for these balls and fry a pale brown in boiling lard.

FRIED PARSNIPS.

Mrs. W. S. Holliday.

Peel and boil; when done drain, season with pepper and salt; dip first in melted butter, then in flour. Put two tablespoons of drippings or lard into a frying pan; when hot put in enough parsnips to cover bottom of the pan. Fry brown on each side. Beaten eggs and cracker crumbs may be used instead of flour.

STEWED PARSNIPS.

Scrape, and slice about half an inch thick; have a saucepan ready with a half-pint of hot water and a tablespoonful of butter; add the parsnips, season with salt and pepper, cover closely, and stew until the water is cooked away, stirring occasionally to prevent burning. When done, the parsnips will be of a creamy, light brown color.

GREEN PEAS.

Wash before shelling. Put pods in water and boil in just enough water to cover fifteen minutes, skim out and put in peas, boil slowly twenty minutes. Add cream, butter, salt and pepper.

ESCALLOPED PEAS.

Miss Sarah Crane.

Two cupsful of cooked peas, one cupful of cracker crumbs, two cupsful of milk, one tablespoonful of butter, one teaspoonful of sugar, one teaspoonful of salt, a little pepper. Mix lightly together, add one beaten

egg. Cover with crumbs, dot with butter. Bake twenty minutes.

PEA PATTIES.

Use either canned or fresh, prepare as green peas, slightly thickening the cream. Fill pattie shells.

FRENCH PEAS.

After opening the can drain the peas from all liquor. Turn them into a saucepan of boiling water. Boil up one minute and drain immediately. Season and serve at once. Peas may be mixed with diced carrots; season, add cream.

TO PREPARE PEPPERS.

Mrs. A. B. Seaman.

When intended to be served as a vegetable wash and wipe the peppers dry; then drop them into boiling lard. When nicely blanched and tender, remove, drain and wipe with a soft cloth; cut a slice from the stem end and carefully remove the seeds. They are then filled with any preferred forcemeat, vegetables, etc., and are served very hot.

STUFFED PEPPERS.

Mrs. A. B. Seaman.

One can Mexican peppers (contains ten or twelve peppers), two pounds calves' brains, parboiled twenty minutes in salt water. Make one pint of white cream sauce, add one tablespoon of lemon juice. Stuff peppers and put in the oven long enough to thoroughly heat.

STUFFED PEPPERS.

Mrs. Eliza Smith.

Crumble enough bread crumbs to fill six peppers, one pint of tomatoes, piece of butter the size of an egg. salt and pepper to taste. Put peppers in salt water for two hours, take out and drain, then fill with mixture. Put in pan with one pint of meat stock or water and butter. Bake one hour.

STUFFED GREEN PEPPERS.

Miss Irma Jewell.

Take large green peppers, wash, cut off stem end and remove seeds. Chop fine scraps of cold meats, add pepper seeds, bread crumbs, rice or macaroni, which has been previously cooked, pepper and salt. Mix well together and moisten with canned or fresh tomatoes. Stuff peppers with the mixture, adding a small cube of cheese to each pepper. Place in bake dish with little butter and water and bake until very tender.

Minced pepper is an improvement to any kind of minced meat or hash and many vegetables. It is excellent in baked beans.

POTATO AU GRATIN.

Mrs. Julia Macomber, Burlington, Wis.

Stir into one cup of boiling milk one tablespoon of flour, mixed well with two tablespoons of butter. Add two cups of cold boiled diced potatoes, cook about ten minutes, salt and pepper to taste. Put in buttered baking dish, first cover with bread crumbs, then with grated cheese.

POTATO BATTER CAKES.

Mrs. George B. Conrad.

Peel and grate four large potatoes, drain for one hour, add four well beaten eggs, one teaspoon of salt, one small cup of milk, four tablespoons of flour and one teaspoon of baking powder. Mix well and fry slowly in hot lard until nice brown. Serve at once.

POTATOES A LA BADEN-BADEN.

Mrs. Janie Pebbles.

Dry and fry small lettuce leaves in lard or oil as you would saratoga chips. The leaves should be of heart lettuce and shell-shaped; drain hollow side down on paper spread on hot pan. Fry small round potatoes and serve in lettuce shells.

NEW ENGLAND POTATO CHOWDER.

Mrs. John C. Allen.

Five medium sized potatoes, three thin slices of bacon, one pint of milk, one medium sized onion, two teaspoons of Worcestershire sauce, one tablespoonful of flour, one tablesponful of butter, one teaspoonful of salt, one-fourth saltspoon of pepper, a dash of cayenne pepper. Pare potatoes, slice one-third of an inch, then cut in squares one inch or so across, throw them in cold water. Slice the onion, cut the bacon in dice, fry together to a delicate brown. Drain the fat into a deep sauce pan, put in the potatoes, distributing the crisped bacon with the salt and pepper through them. Nearly cover with boiling water and cook without stirring until potatoes are tender (but not broken) which will take about fifteen minutes. Rub flour and butter together, add the hot milk, blend well, stir it carefully into chowder, taking care not to break potatoes. Let it boil until the flour is cooked, add the Worcestershire sauce with hot toasted crackers. For those who are fond of chowders, this is delicious.

POTATO CONES.

Mrs. Nellie Craft, Oakland, Cal.

Boil six large potatoes, mash and mix with a seasoning of salt, pepper and onion juice. Beat into potatoes one tablespoon of butter, two of milk; shape into small cones and brown ten minutes in oven.

ESCALLOPED POTATOES.

Mrs. M. I. Fairchild.

Boil potatoes until tender in their jackets, then peel and slice them in a basin; put a layer in of potatoes, sprinkled with pepper, salt and a little flour, a small piece of butter, then another layer of potatoes, then seasoning until your basin is filled; then fill basin half full of milk and bake half an hour.

ESCALLOPED POTATOES.

Mrs. Mary S. Evey.

Two cups of mashed potatoes, two tablespoonfuls of cream or milk, and one of melted butter; salt and pepper to taste. Stir the potatoes, butter and cream together, adding one egg well beaten. If the potatoes seem too mealy, beat in a few fine bread crumbs. Bake in a hot oven for ten minutes, taking care to have the top a rich brown.

FRENCH FRIED POTATOES.

Pare and let them stand in cold water for an hour, wipe carefully and cut lengthwise in eighths. Have ready a pan of very hot lard and drop them into it and fry until tender and a delicate brown, take out with a skimmer and drain on brown paper and stand in the oven a few minutes. When all are ready sprinkle with salt and serve hot.

POTATOES ON THE HALF SHELL.

Mrs. A. F. Peffer.
Lucy Eby.

Bake six good sized smooth potatoes about one hour. When done, cut in two lengthwise and with a spoon carefully scoop out the potato into a hot bowl. Mash fine and add two rounding tablespoonsful of butter, about half a cup of hot milk, a rounding spoonful of salt and pepper to taste. After beating until very light, add the well beaten whites of two eggs, stirring them in gradually. Fill the skins with this mixture, brush over with the yolks of the eggs and brown in the oven for fifteen minutes.

HASHED BROWN POATOES.

Mrs. J. A. Joel.

Chop one pint of cold boiled potatoes fine, put enough butter into the frying pan to cover the bottom well, add two tablespoonsful of milk, a teaspoon of flour, salt and pepper; when it becomes well heated put in the potatoes. Cook very slowly without stirring for ten minutes, then fold over as you would an omelet and remove to a warm dish.

LYONAISE POTATOES.

Fry one medium sized onion chopped very fine, in a tablespoon of butter; chop fine cold boiled potatoes and put in skillet with onions. Fry a light brown, stirring constantly. Add two tablespoons of parsley to potatoes.

POTATO PEARS.

Mrs. David Patterson.

Mash and season one-half dozen potatoes. Mold them while warm into the shape of small pears, dip them in the beaten yolk of egg, stick in the small end of each pear a clove (The large end of the clove in the potato), to represent the stem. Bake in a quick oven fifteen or twenty minutes till a rich brown. Success depends on thorough mashing and seasoning, and baking long enough to heat them through.

POTATO PUFFS.

Two cups of mashed potatoes, two tablespoons of melted butter beaten until creamy, then add two well beaten eggs and one cup of cream, a little salt, beat well, pour into a baking dish, spread butter over the top and bake quickly a delicate brown.

POTATO PUFFS.

Mrs. C. C. McCoy.

One cup of mashed potatoes, one cup of milk, one egg, two teaspoons of baking powder, flour to mix soft; roll and cut in strips about the size of finger and roll lightly with the hand and fry as you would doughnuts; eat warm with butter or syrup.

POTATO PUFFS.

Miss Christine Fasbender.

One cup of mashed potatoes, mix thoroughly with one egg, salt, three-fourths cup of milk, one and one-half teaspoon of baking powder and enough flour to make good stiff batter so that the puffs will keep their shape after cooked in hot lard.

POTATO RISSOLES.

Boil and mash a few potatoes, add a little finely chopped ham, season with pepper and salt and roll into small balls. Dip into beaten egg, then in bread crumbs and fry in hot fat till brown. Drain and serve.

STUFFED POTATOES.

Mrs. John C. Allen.

Select four or five potatoes of uniform size to bake. After they are done cut off one end, scoop out potato, mash, season with butter, cream, pepper and salt and one medium sized onion minced very fine, then refill shells with the seasoned potato, make indentures across top with fork, sear with butter, return to oven until reheated, sprinkle tops with chopped parsley and serve.

A GOOD WAY TO USE SMALL POTATOES.

Boil until tender with jackets on, peel while hot and brown whole in butter.

SMALL POTATOES.

Mrs. Janie Pebbles.

Scoop out balls size of cherries from large potatoes with a potato spoon. A cupful will make enough for a dozen plates of fish. Make one-half cup of butter and one-half cup of lard hot in a very small sauce pan and drop the potato balls in and let them steam slowly. As soon as the butter gets down to the frying point and the potatoes and sediment begin to brown on the bottom, pour off all the grease and set the potatoes in the oven a few minutes to acquire a handsome color. Sprinkle salt and chopped parsley among them. These are not the same as fried potatoes and when first put into the boiling butter and lard they must be stirred from the bottom once or twice lest they scorch and acquire a bad taste.

If potatoes to be baked are first boiled fifteen minutes they will bake much quicker and be better.

BAKED SWEET POTATOES.

First boil the potatoes, then peel and mash fine. Season with salt and pepper and plenty of butter. Form into a mound on a buttered baking dish and dust over with bread crumbs. Cover with dots of butter and set in the oven to brown. Serve with a few sprigs of parsley for garnish.

ESCALLOPED SWEET POTATOES.

Slice raw sweet potatoes very thin. Butter a pudding dish, arrange a layer of sliced potato in the bottom; sprinkle over a teaspoon of flour, bits of butter and a little salt and pepper, continue in this way until the dish is filled. Pour in enough milk to moisten the whole and bake forty minutes.

GRILLED SWEET POTATOES.

Cut cold boiled sweet potatoes in thick slices and season with salt and pepper. Broil in a double broiler a light brown.

FRIED SWEET POTATOES.

Mrs. Mary A. Frantz.

Boil or steam the potatoes until almost done. When ready to fry pare them, cut in slices one-fourth of an inch thick. Take butter the size of an egg, four tablespoons of sugar, put into frying pan; when all is melted lay in potatoes; have a moderate fire; when brown, turn; fry without cover.

TO BOIL RICE.

Wash and sprinkle gradually in boiling, salted water. Boil hard twenty minutes. Pour off water and set on back of stove or pour the rice in a colander to steam white and dry. Or put on in double boiler in salted water, adding more as water boils out. Milk may be added an hour before taking from fire. Boil three or four hours.

RICE AU GRATIN.

Mrs. W. H. Sexton.

Butter a porcelain pan. Put in layers of well cooked

rice and cheese, with a dash of cayenne pepper, dot with butter, almost cover with milk, add butter and cracker crumbs last and bake thirty minutes.

BROWNED RICE.

Cook one cup of rice with three cups of hot milk in a double boiler, until very soft. Season it with one teaspoon of salt and one rounded tablespoon of butter. Pack it closely in a small bread pan. When cold, cut it in half-inch slices and brown them delicately in hot butter.

SALSIFY OR VEGETABLE OYSTER PLANT.

Mrs. C. C. Pollard.

Scrape plant, cut into crosswise slices, and put into boiling water and boil until tender, then thicken with cracker or bread crumbs, mash fine, season with butter, pepper and salt. Have ready a skillet with two tablespoons of hot lard, drop in cakes and fry until brown.

ESCALLOPED SALSIFY, OR VEGETABLE OYSTER.

Scrape the roots and throw them in water to prevent discoloring; cut in pieces one-fourth of an inch thick, boil till tender, remove from the water, then fill the pudding dish with a layer of the oyster plant, and a layer of crackers, rolled not too fine; salt and pepper to taste, and a plentiful supply of butter and milk enough to thoroughly moisten the quantity. Bake one hour.

ITALIAN SPAGHETTI.

Mrs. Lee Joyce.

To one can of tomatoes add two quarts of water and boil. Add ten cents' worth of round steak cut in small pieces. Fry two large onions in bacon grease. Cook all together till meat is tender or about half an hour. Then add a small package of spaghetti and cook another half hour, stirring frequently to prevent burning. Add ten cents' worth of mild cheese in small squares and cook ten minutes longer. If too thick add water.

SPINACH.

One-half peck spinach, use one cup of boiling water, one teaspoon of salt. Cook twenty minutes, drain and chop fine; season with two tablespoons of butter and four tablespoons of cream. Or with a white sauce to which one-half lemon has been added. Garnish with hard boiled eggs.

SPINACH WITH EGGS.

Mrs. Jas. French.

Boil spinach in plenty of hot salted water for twenty minutes. Drain well. Chop fine, put over fire with a large spoonful of butter, a little sugar, salt and pepper to taste. Turn into a deep dish, cover with dressing made from yolks of four eggs, hard boiled, rubbed to a paste with a teaspoon of melted butter, one of cream and lastly a large spoon of lemon juice. Spread the dressing over the spinach, garnish with the whites of the eggs.

SQUASH.

Mrs. W. S. Holliday.

Pare and stew in as little water as possible; cook an hour, mash in kettle, and, if watery, let stand on the fire a few moments, stirring until dry; season with butter, cream, salt, and pepper, add a little sugar; care must be taken that it does not burn. Winter squashes are also cooked by cutting in pieces without paring, baking, and serving like potatoes; or they may be cooked in a steamer and served either in the shell or scraped out, put in a pan, mashed, and seasoned with butter, cream, salt, and pepper, then made hot and served. It may be pressed into a baking dish, dusted with cracker crumbs and baked.

BAKED TOMATOES.

Mrs. J. R. Hanna.

Fill scooped tomatoes with corn cut from cob and seasoned well with salt, pepper, butter and a pinch of sugar. Cover with thin layer of bread crumbs buttered

and placed in individual baking dishes and bake one hour.

BAKED TOMATOES.

Mrs. O. D. Hawkins.

Take twelve large smooth tomatoes, scald and peel. Arrange them in a baking pan. Cut a small hole in the stem end, into which put a good sized piece of butter, a little sugar, salt and pepper. Cover with bread crumbs, bits of butter and seasoning. Bake slowly two hours. Take out with a cake turner, carefully, put on a flat dish, pour the liquid from the pan over them and serve hot.

CREAMED TOMATOES—FRIED.

Mrs. R. C. Blaney.

Pare medium sized tomatoes, cut in half, roll in flour, fry in hot butter till nice brown. Dish; sprinkle with salt and pepper. Thicken butter in frying pan with tablespoon of flour, add teacup of rich sweet milk, boil till thick and pour over tomatoes. Serve hot.

ESCALLOPED TOMATOES.

Mrs. J. A. Joel.

Put a layer of crushed crackers into a buttered baking dish. Season with butter, salt and pepper; moisten with water. Then a layer of ripe tomatoes, sliced. Season to taste. Alternate these layers until the dish is full, using the crackers last. Canned tomatoes may be used in this manner.

FRIED TOMATOES.

Cora Shultz.

Slice ripe tomatoes in one-half inch slices and roll in flour. Have ready frying pan with two-thirds lard and one-third butter. When hot put in the tomatoes and fry (uncovered) to a nice brown. Salt and pepper both sides when turning. Green tomatoes are excellent treated the same way, but must fry a little longer and be covered, so they will steam tender. Use salt and pepper liberally. They may also be rolled in egg and cracker crumbs.

TOMATOES AND RICE.

Mrs. E. Jamieson.

In cooking tomatoes for one-half dozen persons, put in two tablespoons of cooked rice when first put on to stew. It will be found a very palatable dish cooked until the rice is well done, and seasoned with butter, pepper and salt.

STUFFED TOMATOES.

Mrs. M. J. Braiden, Rochelle.

Cut a thin slice from the blossom side of the tomatoes and with a teaspoon remove the pulp without breaking the shell; chop one onion and add, with bread crumbs rubbed fine, to the pulp and season with pepper and salt (and sugar, if you like). When thoroughly mixed, fill the tomatoes and put the slice back in its place. Put in baking dish, stem side down with just a little water and a lump of butter on each to keep from burning.

TOMATO TOAST.

Miss Jean Foster.

One pint of tomatoes, well cooked, one-half teacup of celery, pinch of soda, one pint of milk, butter size of a walnut, thicken with flour, season to taste. Serve on hot buttered toast.

BAKED TURNIPS.

If large, split and bake as potatoes, only longer—about two or three hours. When done, mash fine, season with butter, salt and pepper. Serve hot.

BROWNED TURNIPS.

Mrs. Edgar Buzan.

Boil till partly done, then slice, spread with butter, salt and pepper, and brown in oven. Serve hot.

ESCALLOPED TURNIPS.

Pare, slice, put on to cook in salted water; cook till tender, pour off the water, drain well. Put a layer of cracker crumbs in baking dish, then layer of turnips

with bits of butter, then cracker crumbs and turnips, having the top layer of crackers with butter, pepper and salt; pour enough milk over to fill the dish. Bake from three-quarters to an hour, having the top a nice brown. Add a little sugar to the water when boiling turnips.

SALADS

"The imaginary relish is so sweet that it enchants my sense."
—Troilus and Cressida.

ALMOND SALAD.

Two-thirds celery to one-third chopped blanched almonds and mayonnaise.

APPLE OR WALDORF SALAD.

Mrs. F. M. Buck, Chicago.

Equal parts of celery, apple, and English walnuts. Cut celery as for chicken salad. Have firm, tart apples and cut same size as celery, covering with lemon juice to keep from turning dark. Cut nuts as near the size of apples and celery as possible. Use any nice mayonnaise dressing and serve on crisp letteuce leaves.

ASPARAGUS.

Put tips in slightly salted boiling water and cook about fifteen minutes. Drain and cool. Serve with either French dressing or mayonnaise.

ASPLE JELLY.

Put in a stew pan two quarts of jellied veal stock (without grease), two ounces of gelatine, an herb bouquet, two pieces of celery, shell and whites of two eggs, beaten slightly. Stir over the fire until nearly boiling, then add one-fourth pint of vinegar. Simmer ten minutes. Strain and mould.

TOMATO ASPEC.

Mrs. Mabel Ahlenius.

Half box gelatine, one pint of water, one and one-

half cups strained tomatoes, half cup of sugar, a little salt. Soak gelatine in water, adding the seasoned tomato juice hot and let harden. Serve on lettuce leaves with mayonnaise dressing.

BANANA SALAD.

Mrs. F. M. Buck, Chicago.

Four bananas, one head of lettuce, six English walnuts. Wash bananas and strip upper section of skin off, remove the fruit and cut into small squares; put into dish and cover with nice salad dressing; let stand five minutes, then fill skins with prepared fruit and arrange on crisp lettuce leaf. Garnish with halves of English walnuts.

BANANA SALAD.

Mrs. Harriet Dryden Bulson, Chicago

Remove four bananas from the skins, leaving skins whole. Four bananas cut in cubes, six English walnuts, one head of letteuce, a little parsley. Mix bananas carefully with either French or boiled dressing, fill the skins with the salad, place half of walnuts on top and sprinkle with parsley.

STRING BEAN SALAD.

Boil till tender in water in which soda the size of a pea is dissolved, chill. Serve with French dressing or mayonnaise.

BEET SALAD.

Cook a quart of small young beets till tender. Skin and cut into small dice. Pour vinegar over them and dust with salt and pepper. Use French dressing or horseradish sauce.

BERLIN SALAD.

Mrs. Frank H. Madden, Chicago.

One pint of wax beans, one pint of cabbage cut fine, one medium sized cauliflower. Boil beans and cabbage in salted water until tender, but not soft. Drain and add one-half cup of vinegar, one-half cup of sugar and a teaspoonful of butter. Let them stand over

night in earthen vessels. Boil cauliflower in salted water until tender, drain and cool; pull apart and pile in center of flat salad dish; wreath with cabbage and last with beans cut in thin strips. Use mayonnaise or French dressing. Stir salt and pepper into three tablespoons of salad oil, add gradually one tablespoon of salt, stir one minute and pour over vegetables. Serve at once.

CABBAGE SALAD.

Dr. C. A. Skinner.

To one quart of shredded or finely chopped cabbage add one teaspoon of celery and one of salt, a little red and black pepper. Add to this the dressing given for tomato salad.

CABBAGE AND APPLE SALAD.

Mrs. M. J. Braiden, Rochelle.

To a quart of shredded cabbage use three or four tart apples minced fine. Serve with White Cream salad dressing.

COLD SLAW.

Mrs. James French.

Cut cabbage very fine and drop into very cold water. When ready to serve, drain well and pour over it a dressing made by rubbing the yolks of two hard boiled eggs to a paste with one beaten egg, butter size of an egg, (or one-half cup of salad oil is better) the juice of a lemon, mustard, pepper, salt and sugar to taste.

COLD SLAW.

Mrs. J. H. Wallace.

Two-thirds of a cup of vinegar, one egg, two tablespoons of sugar, one teaspoon of salt, half teaspoon of mixed mustard, and butter size of an egg. Stir until it boils. When cold pour over the shaved cabbage. This dressing is good for any kind of salad.

DRESSING FOR COLD SLAW.

Mrs. W. S. Holliday.

Two eggs well beaten, two-thirds cup of vinegar,

one tablespoon of sugar, one heaping teaspoon of flour and small piece of butter. A little mustard if desired When these are beaten together, boil, pour over finely chopped shredded cabbage.

CAULIFLOWER SALAD.

Tie a head of cauliflower in cheese cloth and boil until tender, drain and sprinkle over it three tablespoonsful of lemon juice or two of vinegar and let cool. Before serving separate the flowerets and cover with French dressing in which is a little chopped parsley or wild sorrel.

CELERY SALAD.

Cut crisp celery into small pieces, add to it a little grated onion and two hard boiled eggs chopped fine. Mix and serve with white cream dressing.

CHEESE SALAD.

Mrs. I. E. Burtnette, Joy, Ill.

One cup of celery, cut fine, one-half cup of broken pecans, one-half cup of cheese cut into tiny cubes. Cover with mayonnaise dressing and serve on lettuce leaves.

CHEESE SALAD.

Shred lettuce mixed with grated cheese and served with French dressing is fine.

CHERRY SALAD.

M. B. Sexton.

Use large sweet cherries, remove stones and fill cavities with nuts, filberts are best. Arrange on lettuce leaves and cover with mayonnaise.

CHICKEN SALAD.

Mrs. J. W. Sipher.

Boil with chicken one pound of loin of veal until tender. Let stand till cool, then cut with a knife in small pieces. Be careful not to use the skin of the chicken or any of the gristle. Take equal parts of meat

and celery, add juice of one lemon, one-half pound of English walnuts chopped. Season with salt, pepper and mix with mayonnaise dressing. Just before serving add one-half cup of whipped cream.

CHICKEN SALAD.

Mrs. Maggie Rugg, Kansas City.
Mrs. Eliza Smith.

Put one pint of vinegar and one cup of butter on stove to heat, but not to boil. Yolks of eight eggs, well beaten, with two tablespoons of mustard and one of salt. Stir these slowly into the hot vinegar and butter, and continue stirring until well cooked. Set in a cool place. It should be pretty thick, and will keep, if on ice, a long time. Cut the meat as fine as you like (not chop) from two chickens. Sprinkle with a little salt and set away in a cool place. Add about as much cut celery as meat and when ready to serve, pour on the dressing, stirring it well through, and one quart of rich cream. Whip part of the cream if preferred.

CHIPPED BEEF SALAD.

Mrs. H. H. Pattee.

Chipped beef, scant half pound; celery, three bunches; three boiled eggs, one-half large green pepper, all ground together and mixed with mayonnaise dressing. This mixture is excellent filling for sandwiches.

COMBINATION SALAD.

Mrs. F. R. Campbell, Chicago.

Two tomatoes, one large or two small cucumbers, one head of letteuc, one stalk of celery, one Spanish onion, or small bunch of green onions, cut tomatoes and cucumbers in slices, tear the lettuce fine, using the white, crisp leaves, cut celery in half-inch pieces, slice onion thin or if green ones are used, cut fine; arrange in salad dish in layers so the green, white and red will show and pour over one cup full of mayonnaise dressing. Serve very cold.

CUCUMBER SALAD.

Peel and slice three medium sized cucumbers, chop one stalk of celery with a slice of onion; mix all with a good cooked salad dressing. Serve with lettuce or celery leaves and small radishes.

CUCUMBER JELLY SALAD.

Pare three large cucumbers, cut into small pieces, put into a saucepan with one small onion cut fine, one teaspoonful salt, one-third of a teaspoonful of white pepper, two tablespoons of vinegar, and three cupfuls of water. Stew slowly until very tender, add one-half of a box of gelatine soaked in one-half cupful of cold water, and stir until dissolved. Strain through wet cheese cloth. When cold and beginning to thicken line small molds (which have been wet in cold water) with thin slices of fresh cucumber, pour in the thickening jelly, and set on ice till firm. Serve on leaves with mayonnaise.

DEVILED EGG SALAD.

Mrs. James Duke.

After the eggs have boiled twenty minutes, cut them in two and take out the yolks, then rub them to a paste, adding a little at a time sufficient mayonnaise dressing to make them smooth. Season with lemon juice and a little red pepper. Make this into tiny balls; garnish a platter with lettuce leaves sprinkled with chopped tomatoes, then a thin layer of chopped parsley; over this place the egg balls. Cover with French dressing and serve.

EGG SALAD.

Dr. C. A. Skinner.

An excellent egg salad can be made same as tomato by substituting sliced boiled eggs in place of tomato. Salads are better to be served fresh.

FRENCH SALADS.

Clinton Burns, Paris, France.

Shred lettuce leaves or the tender inner leaves of celery in any quantity desired. Add an equal amount

of celery stalks cut in pieces one-half inch in length. Salt and pepper to taste. For one quart of above use two tablespoonfuls of vinegar and three times the quantity of olive oil. Mix well and serve.

A second salad may be made from above by adding four cold boiled potatoes and increasing salt, pepper, etc. The French use a vegetable called saladi instead of the lettuce and celery.

FRUIT SALAD.

Mrs. Harriett Gettemy Morgan.

To one package of gelatine soaked in pint of cold water, add one quart of boiling water, juice of three or four lemons and sweeten to taste. When cold stir in small pieces of oranges, pineapple, grapes and bananas, and nuts if desired. Set jelly on ice to harden.

FRUIT SALAD.

Mrs. Eliza Smith.

One box of gelatine, pour over it one pint of cold water, soak one hour, add three cups of sugar, juice and grated rind of four lemons. Stir in three pints of boiling water—if cool weather, four pints—then strain and add fruit, while jelly is warm, six oranges, six bananas, one can of sliced or grated pineapple. Set aside to cool. This will serve forty people.

GOOCHE SALAD.

Mrs. Bess Blackburn Grier. San Francisco, Cal.

Pare three juicy apples and cut into dice. Peel two lemons and cut into smaller dice. Mix both thoroughly with a stalk of chopped celery. Cover with mayonnaise dressing and serve on lettuce leaves.

GRAPE SALAD.

Mrs. J. C. Burns.

Remove seeds from white grapes and fill cavity with crushed kernels of English walnuts, or those of hickory nuts. Serve on nasturtium leaf with mayonnaise dressing in which there are nuts like those used in grapes.

"GROTTO."

Mrs. H. S. Brown.

Place in a bowl one-half of a lemon cut in tiny chunks and in this put the hearts of the lettuce, separating the leaves, but not breaking apart, and in these leaves cut chunks of peeled tomatoes and cucumbers which are icy cold. Over all, sprinkle green onions cut so fine as not to be distinguishable and if liked two or three Tarrogan leaves cut fine. Serve with French dressing.

LETTUCE SALAD.

Shred the lettuce and mix with it one small onion cut fine, a little peppergrass and celery. Season with French dressing. A small piece of ice added and stirred with the dressing will cause it to thicken like cream, and improves it.

LETTUCE SALAD.

Mrs. Eliza Smith.

One pint of celery and cup of lettuce, each cut fine, one teacup of nuts. Dressing: One-third cup of vinegar, yolks of three eggs, one-half teaspoonful of mustard, one-half teaspoonful of salt, one tablespoonful of sugar, scant tablespoonful of butter. Mix all together except vinegar, beat this mixture very light, add the vinegar boiling; return to the stove, beat until thick, do not let boil. Add a half cup of cream, whipped, the last thing.

MACEDOINE SALAD.

Is a mixture of vegetables, everything may be used. Make like Berlin salad.

MILANAISE SALAD.

Mrs. Bess Blackburn Grier, San Francisco, Cal.

Rub cottage cheese smooth with cream, using a silver fork. Season well with salt and paprika and mix with it one-half as much ripe olives, stoned and choped fine. Shape into small ovals and put on ice till ready to use. Serve on the crisp, white leaves of let-

tuce and chicory mixed with mayonnaise dressing and garnish with pitted olvies cut in halves.

NASTURTIUM SALAD.

Mrs. Wm. A. Hoyt, Kansas City.

Line a salad bowl with nasturtium leaves. Take sliced tomatoes; boiled potatoes cut in dice, onions sliced very thin. Mix with each some chopped nasturtium leaves and seeds, then put in salad bowl in alternate layers, covering with mayonnaise dressing.

NUT SALAD.

Miss Emma A. Tucker.

Take two cups of lightly chopped meats of black walnuts, English walnuts, or hickory nuts. Add two cups of chopped celery, and amalgamate with sufficient quantity of very good salad dressing. Capers and quartered olvies may be added.

ONION SALAD.

Slice mild or Bermuda onions as thin as paper and let stand in cold water for half an hour. Drain and press dry in a cloth and serve with French dressing in a border of finely shaved cabbage.

ORANGE SALAD.

Mrs. W. H. Sexton.

Remove skins, separate fruit into sections and break once. Place on lettuce leaves with mayonnaise dressing. Serve with brown or white bread spread with mixtures of cream cheese and chopped walnuts.

ORANGE AND PINEAPPLE SALAD.

Slice, pare, and cut a pineapple into half-inch bits. Pare oranges and remove the pulp from each section in as large pieces as possible, and reject all seeds and white membrane. Drain off the juice from both fruits, allow three tablespoons of it for one cup of thick whipped cream, sweeten it to taste with powdered sugar, and stir it into the whipped cream; add a little salt. Arrange on lettuce leaves, putting whipped

cream on top with ground nuts and two or three candied cherries. Mayonnaise may be used, substituting lemon for vinegar.

OYSTER SALAD.

Miss Merle Mahaffey.

One cup of cabbage chopped fine, one cup of rolled crackers, one cup of cove oysters, salt and pepper to taste and mix with mayonnaise dressing.

OYSTER SALAD.

One large or two small cans of cove oysters, six hard boiled eggs, four small cucumber pickles and a little celery. Chop the whites of the eggs, pickles and celery quite fine. Cut oysters not too fine. Cream the yolks with large tablespoon of butter, add pepper and salt; mix all together and thin with vinegar to suit taste.

OYSTER SALAD.

Mrs. John S. Clark, Kansas City.

Heat twenty oysters in their own liquor for five minutes; drain. Wash in cold water, then dry and place on ice. Mix with mayonnaise and serve on crisp lettuce leaves.

PEACH NEST SALAD.

Pare and halve large ripe peaches, remove stone, and fill hollow with chopped English walnuts. Serve with salad dressing on a lettuce leaf.

PEAR SALAD.

Select ripe, rich flavored fruit, pare core, and cut in thin slices. Mix with one-third the quantity of sliced bananas, one-fourth as much broken English walnut meats, and enough French dressing to make slightly moist. Prepare only a short time before it is to be served and serve cold in bleached lettuce cups. If preferred, a sweet dressing may be made with the well beaten yolks of three eggs, a small cupful of powdered sugar, the juice of one lemon, and half a cupful of any tart fruit juice.

PEAR SALAD.

Pare and core fine, ripe mellow pears. Cut in thin slices, but leave the slices in position so that the pear retains its shape. Fill the cores with canned cherries (drained very dry) mix with chopped blanched almonds. Sprinkle with powdered sugar, and pour over a dressing made of two tablespoons nut butter thinned with one-half cup of the canned cherry juice, and the juice of one lemon.

SALAD OF PEAS AND PECANS.

Mrs. F. S. Foster.

Drain and rinse one can of French peas; take one-half as many chopped nuts as peas, either pecans, hickory nuts or English walnuts, and one cup of celery cut fine; season with French dressing, one part vinegar to three parts oil, pepper and salt to taste. Set away on ice to season thoroughly. At serving time arrange on a bed of lettuce leaves and send to the table either plain or with a boiled dressing or mayonnaise, as convenient.

PIMENTO SALAD.

Mrs. W. T. Nash, Indianapolis, Ind.

A medium sized can contains from eight to ten pimentoes. Shake them out carefully as they are very tender. Fill sparingly with the following mixture: One Neufchatel cheese cut into bits, one cup of English walnut meats, one-half dozen rather small, sour cucumber pickles, soften the cheese with a little mayonnaise dressing. Chop nut meats and pickles and mix with the cheese. This should fill seven or eight pimentoes. Serve on leaves of lettuce with a spoonful of mayonnaise and one of whipped cream on each pimento. They are best filled just before serving, but if necessary can be filled an hour or two beforehand and kept on ice.

PINEAPPLE SALAD.

Use twice as much celery as pineapple, but cut in

small pieces. Cover with mayonnaise to which has been added two-thirds its bulk of whipped cream.

POTATO SALAD.

Lucie Eby.

Chop six large boiled potatoes and one-half the amount of celery and mix with the following dressing: Yolks of four eggs, one-half teaspoon of mustard, one-half teaspoon of salt and one teaspoon of sugar, mixed thoroughly. Heat two tablespoonsful of vinegar and two of water and add to the above. After cooking over hot water until it thickens, beat in half as much olive oil or butter and reduce with cream.

POTATO SALAD.

Mrs. Jos. Stevenson.

Boil six or eight medium sized potatoes; when cold cut in small bits, with one small bunch of celery cut fine. Six hard boiled eggs mashed fine; a small slice of onion cut fine. Pepper, salt and sugar to taste.

Dressing for Potato Salad:—Five eggs beaten light, add one cup of sweet cream, one-half cup of vinegar, butter the size of a walnut. Teaspoonful of mustard, dash of pepper and salt, tablespoon of sugar. Beat all well together, put on the stove and stir constantly until it comes to the boil. Beat until cold and pour over salad. Put in a cool place or on ice. Before serving stir in a cup of whipped cream. Serve on lettuce or cabbage leaf.

POTATO SALAD.

Mrs. John E. Brewer.

Yolks of eight eggs, eight tablespoons of vinegar, eight tablespoons of melted butter, one teaspoon of French mustard, two teaspoons of sugar, three teaspoons of salt, one-fourth cayenne pepper. Beat yolks of eggs. Heat the vinegar and pour over the beaten yolks, stirring all the time. Put back on stove and cook slowly. When done put in melted butter and mix thoroughly and add last, eight boiled potatoes, and about half as much celery, one-quarter of a pound of English walnuts, broken up. Thin down with whipped cream ready to use.

CHEAP POTATO SALAD.

Mrs. Peter Burns.

Chop two good sized onions very fine, chop or dice six medium sized potatoes; season with salt, add pepper and celery seed if desired. For dressing, beat two eggs and half cup of sugar together, then add one cup of vinegar, put into a skillet in which butter the size of a walnut has been melted; let it come to a boil; pour over the potato and onion mixture.

HOT POTATO SALAD.

Fry to a light brown four tablespoonsful of minced breakfast bacon. Strain out the bacon and fry in the fat a teaspoonful of chopped onion. Take the pan from the fire and stir into the fat an equal amount of vinegar seasoned with salt, sugar and a touch of cayenne. Beat to an emulsion, return to the fire, adding two tablespoonsful of boiling water. The potatoes should be ready boiled, cut into dice and kept hot over boiling water. Turn them into the pan with the dressing and bacon dice, toss and stir lightly to coat them with the vinegar, etc., and serve.

SALMON SALAD.

Mrs. C. D. Tourtellott.

To one can of salmon take one-fourth of a head of cabbage and two bunches of celery. Chop cabbage and celery very fine, mix it with the salmon, then add one teaspoon mustard, two-thirds cup of vinegar, with one teaspoon of Worcestershire sauce. Pepper and salt to taste.

SHRIMP SALAD.

Miss Mildred Patterson.

Put into the dish in which it is to be served a layer of shrimp broken moderately fine, then a layer of celery cut fine; pour over this three or four spoons of the mayonnaise dressing. Continue till all is used.

SHRIMP AND CUCUMBER SALAD.

Mrs. William McKinley.

Break the shrimps in pieces, add an equal quantity

of cucumbers cut in cubes and chilled in salted water; mix together with mayonnaise dressing. Shape into a mound and cover lightly with whole shrimps and heart leaves of letteuce. Surround with sliced cucumbers dressed with French dressing flavored with onion juice.

STRAWBERRY SALAD.

Mrs. J. L. Davenport, Chicago.

Select large firm berries, wash and dry well, remove the hulls and slice or quarter them; arrange about two tablespoonsful in crisp yellow lettuce cups, cover the berries over with thick whipped cream sweetened, and put a spoonful of thick mayonnaise on top.

SUNFLOWER SALAD.

Mrs. Bess Blackburn Grier, San Francisco, Cal.

Boil artichokes until tender, chill thoroughly. Cut the heart out in little chuncks, saving enough of the best outer leaves to form a sunflower on individual plates. Fill centers with pieces completely covered with mayonnaise to form center of flower.

TOMATO AND CUCUMBER SALAD.

Mrs. Mary A. Frantz.

Chop (not too fine) and drain equal quantities of tomatoes and cucumbers. Chill. Put a spoonful of each on lettuce and cover with mayonnaise.

TOMATO JELLY.

Mrs. W. H. Wells.

One-half can or two cups of tomatoes, three cloves, two slices of onion, one teaspoonful of salt, one teaspoonful of sugar, one saltspoonful of pepper (scant), one-half ounce of good gelatine soaked in half a cupful of water. Boil together the tomatoes, onion and cloves until the tomato is soft; add the seasoning and soaked gelatine and stir till gelatine is dissolved. Then strain and pour into a ring-shaped mold to set. Serve with the center of the jelly ring filled with celery cut in small pieces and mixed with salad dressing. Garnish with a wreath of shredded lettuce. This jelly

may also be molded in a solid piece and surrounded by the celery.

TOMATO SALAD.

Dr. C. A. Skinner.

Mix together one pint of canned tomato meats from which juice has been well drained, and one pint of celery cut in dice; add one teaspoonful of salt and a generous pinch each of black and cayenne pepper. Over this pour the following dressing: Beat well the yolks of four eggs, add one-half cup of sugar, one heaping teaspoon of butter, and stir in this one cup of vinegar thickened with one-quarter teaspoonful of mustard flour and three-quarters teaspoon of flour. Stir while cooking until it thickens and after cooling add one tablespoon of rich cream or two of whipped cream.

TONGUE SALAD.

Boil, skin and trim a tongue, cut into dice and add the whites of six hard boiled eggs cut into small pieces. Cut up fine the white stalks of three heads of celery and mix together. Mix with Mayonnaise using lemon juice instead of vinegar.

VEAL SALAD.

Mrs. N. S. Woodward.

Four and a half pounds of veal, one bunch of celery, three boiled eggs. Mix well with Mayonnaise.

VEGETABLE SALAD.

Mrs. W. G. Miller.

Two heads of crisp lettuce, two cucumbers, several fresh tomatoes, one small onion, a little celery. Shred the lettuce, chop the onion and celery fine, and slice the cucumbers and tomatoes. Arrange in layers on dish and pour over it any good salad dressing.

WATER CRESS SALAD.

Mrs. Janie Pebbles.

Cut away the rough stems, pick off the root fibers, wash the cress carefully, drain, cut it in inch lengths,

season in a bowl with a little salt and pepper; when they are mixed sprinkle with vinegar. Serve in small salad dishes individually.

WALDORF SALAD.

Mrs. William McKinley.

One pint of celery cut fine, one pint of tart apples chopped fine, one teacupful of hickory nut meats, chopped. Mix with mayonnaise dressing.

CREAM DRESSING FOR COLD SLAW.

Mrs. Mary Patterson.

Two tablespoons of whipped cream, two of sugar and four of vinegar. Beat well and pour over cabbage, previously cut very fine and seasoned with salt.

HARD BOILED EGG DRESSING.

Mash the yolks of two hard boiled eggs until a smooth paste; then add half a teaspoonful of salt and a dash of cayenne. Stir in quarter of a cupful of best olive oil, drop by drop, stirring rapidly until all has been used up, then one tablespoonful of vinegar very slowly. Chop the whites of the eggs very fine and add to the dressing.

FRENCH SALAD DRESSING.

Mrs. Melville Brewer.

Three tablespoons of olive oil, one tablespoon of vinegar, three saltspoons of salt, one saltspoon of black pepper. Serve on lettuce, mixed at table just before serving.

LETTUCE DRESSING.

Mrs. Franc Hubbard.

One egg, three tablespoons of vinegar, one of sugar, one of butter, one-half teaspoon of mustard, one-half teaspoon of salt, one-half cup of cream. Wet the mustard in a little vinegar, heat all the ingredients except egg and cream, over steam, then add beaten egg, lastly cream.

L. OF C.

SALAD DRESSING.

Miss Alice Woods.

One tablespoon of butter into which mix one teaspoon of flour; add one cup of vinegar and bring to a boiling point. Pour this over the beaten yolks of four or five eggs. Add one teaspoon of salt, one teaspoon of ground mustard mixed with two tablespoons of cream, pinch of cayenne pepper, one teaspoon of sugar. Mix all together and stir on stove until it boils. Thin with cream.

SALAD DRESSING.

Mrs. Sarah V. Dean.

One pint of vinegar and lump of butter scalded, beat two whole eggs on yolks of four, one-half cup of sugar and one cup of sweet milk, add two teaspoonsful of mustard, salt and pepper, add this to the hot vinegar and butter and cook till it thickens. This is fine for cold cabbage or lettuce.

SALAD DRESSING.

Mrs. Jennie Willets.

Yolks of four eggs, one-half teaspoon of mustard, one-half teaspoon of salt, one teaspoon of sugar. Beat thoroughly. Heat two tablespoons of vinegar and two of water, add to above. Cook over hot water till it thickens. While hot beat in half as much olive oil or butter, and reduce with cream.

MAYONNAISE DRESSING.

Mrs. Jos. Stevenson.

The yolks of five eggs, one-half cup of cream, one-half cup of vinegar, butter the size of a walnut, one-half teaspoonful of mustard, little salt, three tablespoonsful of sugar, put vinegar and butter on stove and let come to a boil. Have eggs beaten in very light with cream, sugar and mustard. Add this to the boiling vinegar and stir constantly until it comes to the boil. Beat until cool. Add one-half cup of whipped cream when ready to serve. Good with any salad.

WHITE CREAM SALAD DRESSING.

Mrs. L. J. Menold, Princeton, Ill.

One cup of cream heated hot, add scant tablespoon of flour blended with tablespoon of vinegar, butter the size of a small walnut. Pour on beaten whites of three eggs. Stir well, season with sugar, mustard, etc., to taste.

TOMATO CUPS FOR SALAD.

Select smooth tomatoes of uniform size, scald, peel, remove pulp and put on ice. They may be filled with any salad mixture—nuts and celery—add bit of cucumbers is excellent. Yellow tomatoes should be used at a yellow function.

INEXPENSIVE SALAD DRESSING.

Mrs. J. A. Joel.

The yolks of four eggs, or two whole eggs, one-half cup of vinegar, three tablespoons of sugar, one-half teaspoon of mustard, one-half teaspoon of salt, a little pepper, lump of butter the size of a walnut. Cook till it thickens. Will keep indefinitely.

QUART OF SALAD DRESSING FOR TEN CENTS.

Four tablespoons of sugar, one of mustard, one-quarter teaspoon of tumeric powder, mixed to smooth paste with cold water. Add one egg, beat, then a cup of boiling water in which one-half teaspoon of black pepper has stood five minutes. Add a cup of vinegar and strain through cheese cloth. Add two cups of milk. Pour into double boiler and cook till thick and creamy, stirring all the time. Remove from fire and add one teaspoon of salt and butter the size of a walnut. Put in glass can. It will keep for weeks. Potatoes make the best foundation for most mixed salads, as their presence is not detected and they keep the dressing from becoming watery.

A little chopped cucumber is a great help to potato salads. Vegetable salads should be used at every luncheon and dinner. Dress simply with oil and vine-

gar or lemon. Dandelion and mustard leaves, chicory endive, water cress or whatever the market affords, used alone or in mixtures, are healthful and excellent.

CROQUETTES

"Praise us as we are tasted, allow us as we prove."
—Troilus and Cressida,

APPLE FRITTERS.

Miss Jessie Weir.

Pare the apples and punch out the cores with a sharp, round, tin apple-corer. Cut each apple into three slices crosswise, so that each piece will be a circle with a hole in the center. Dip these pieces of apple into a batter.

BANANA CROQUETTES.

Shape in croquette form. Roll in an egg, beaten with one tablespoon of cold water, then in sifted bread crumbs, seasoned with salt and pepper, and fry about a minute and a half in hot deep fat. Drain on soft paper.

Boil and rub through a seive, add white sauce, season well. Roll in eggs and crumbs and fry in hot fat.

CHEESE CROQUETTES.

Force mild soft cheese through a potato ricer. To one and one-half cups add one-half tablespoonful of flour, one-quarter teaspoonful of salt, a few grains of cayenne, and the whites of three eggs beaten until stiff; toss the mixture onto a board covered with cracker dust; shape into a long, roll, using the hands; cut off pieces one and one-half inches long; cover the ends with cracker dust; fry in deep fat and drain on brown paper.

CHICKEN CROQUETTES.

Miss Jessie Weir.

One solid pint of finely chopped chicken, one tablespoon of salt, one-half teaspoon of pepper, one cup of cream or chicken stock, one tablespoon of flour, yolks of four eggs, one teaspoon of onion juice, one tablespoon of lemon juice, one pint of crumbs, three tablespoons of butter. Put the cream or stock on to boil in a double boiler. Mix flour and butter together, and stir into the boiling cream, then add the chicken and seasoning. Boil for two minutes and add two of the eggs well beaten. Take from the fire immediately and set away to cool. When cold, shape, brush with egg, roll in crumbs and fry. Veal, mutton, beef and turkey can be prepared in the same manner as chicken. The remains of a veal roast, if tender, is especially good.

CHICKEN CROQUETTES.

Mrs. A. B. Seaman, Denver, Col.

Half a pound of chicken chopped fine and seasoned with salt, pepper, one teaspoon of lemon juice and one-half teaspoon of chopped parsley. Make one pint of thick cream sauce. When thick add one beaten egg and mix with chicken. Make as soft as can be handled. When cool shape into rolls. Roll in fine bread crumbs, then in beaten egg, then in crumbs again and fry one minute in smoking hot fat. Mushrooms, boiled rice, sweetbreads or veal may be mixed with chicken. Cold roast chicken, chopped fine, may be mixed with the stuffing, moistened with the gravy and shaped into croquettes.

CHICKEN AND RICE CROQUETTES.

Chicken may be mixed with rice and white sauce for croquettes.

COD FISH CROQUETTES.

Soak one quart of picked up cod fish over night. In morning drain and pour on boiling water, and keep on stove a few moments at boiling point. Again drain. Add one pint of bread crumbs, two well beaten eggs,

pepper and, if you wish, a tablespoon of onion juice. Make in cones, dip in egg and bread crumbs and fry in deep fat.

CORN FRITTERS.

One can of corn. Rub through colander all but a few tablespoons; leave grains whole. Two eggs, two tablespoons of flour, one-half teaspoon baking powder. Season to taste. Drop tablespoon at a time in hot butter and fry light brown.

CORN CROQUETTES.

Grate tender green corn enough to make a pint. Mix with it half a green pepper finely minced with a small, tender onion. Salt to taste. Warm half a cup of milk sufficiently to melt a tablespoon of butter in it. Add a beaten egg and half a cup of flour. When perfectly cold mold into form and fry in wire basket, first dipping into the hot fat to prevent sticking.

FISH ROLL OR CROQUETTES.

One pound raw fish (white or halibut) mashed fine, one teaspoon of salt, speck of cayenne pepper, one teaspoon onion juice, mix with one cup of soft bread crumbs cooked in one-half cup of milk, add the unbeaten whites of two eggs. When cold, form into rolls. Dip in beaten egg, to which has been added one tablespoon of water to each egg, roll in dry bread crumbs, fry in hot fat.

FISH FRITTERS.

Take remains of any left over fish. Remove bones and mash fine. Add bread crumbs and mashed potatoes in equal parts. Add one-half cup of cream or more and one or two well beaten eggs, according to amount. Salt and cayenne pepper. Proceed as with croquettes.

HOMINY CROQUETTES.

Measure out a cupful of boiled hominy and mix it with a teaspoonful of melted butter. Stir vigorously

and add by degrees a cupful of milk. This should be beaten to a light paste before adding a teaspoonful of white sugar and a well-beaten egg. Roll into round balls, flatten them out a bit, dip in egg, then in crumbs and fry.

LOBSTER CROQUETTES.

One can of lobsters. Add pint of bread or cracker crumbs, one small onion chopped fine, one tablespoon of butter, four boiled eggs chopped, pepper and salt. Dip in meal and fry. Or mix lobster with white sauce and one well beaten egg, cool, shape, roll in crumbs and fry.

MACARONI CROQUETTES.

One cup of macaroni boiled and cut in half-inch lengths, two tablespoons of grated cheese, yolks of three eggs, salt and pepper, with white sauce to moisten. Cook one minute, cool, shape, and fry.

MEAT CROQUETTES.

Mrs. William Black, Enid, Okla.

Take equal parts of bread crumbs and ground cooked meat. Put bread in pan by itself, pour on enough boiling water to moisten, add one beaten egg, remove from fire, add meat, salt, pepper and little onion juice. Form into oblong rolls and roll in corn meal. Fry in deep fat. Have as soft as can be handled. Meat and rice may be mixed together as in chicken croquettes.

OYSTER PLANT CROQUETTES.

Wash, scrape and boil the plant until tender, then rub it through a colander, and mix it with a little butter, cream, salt, paprika, and lemon juice. When thoroughly smooth set aside to become quite cool, shape into the desired size and cook to a delicate brown.

PARSNIP CROQUETTES.

Mrs. Elizabeth S. Huey.

Boil until tender sufficient parsnips to make one pint. Mash them fine, with two tablespoonsful of but-

ter, one heaping teaspoonful of salt, a little pepper, and two tablespoonsful of cream. Put the mixture over the fire and stir until it bubbles, then stir in one egg and let the whole cool. When cold make into small croquettes, dip them in beaten egg and roll in cracker crumbs and fry until a rich brown.

POTATO CROQUETTES.

Mrs. B. D. Parsons.

Yolks of four eggs beaten light, four cups mashed potatoes, two tablespoons of parsley, one-half cup of cream, onion juice, salt and pepper. Stir in dish until thoroughly heated. When cold mold into croquettes. Roll in fine bread crumbs, then egg, then in bread crumbs again. Fry in smoking hot fat one minute. Potato croquettes are nice baked instead of fried, using plenty of butter in pan.

SWEET POTATO CROQUETTES.

Miss Isabelle Stewart.

Boil, peel and mash about six good sized sweet potatoes or use one can of sweet potatoes and mash. Add salt, pepper, and half cup of milk or cream. Mold into small cones, place in a pan, pour melted butter over them and bake brown in the oven.

SWEET POTATO CROQUETTES.

Boil half a dozen potatoes, peel and mash, and add two tablespoonsful of butter, a little cream, salt, pepper, and nutmeg to taste, a few drops of onion juice, a tablespoonful of finely minced parsley, and the beaten yolks of two eggs. Form into cylinder shaped croquettes, dip them in beaten egg, and then into fine bread crumbs, and fry in deep, hot fat.

RICE CROQUETTES.

Mrs. G. A. Brokaw.

Mix one pint of cold boiled rice with one egg, well beaten, one tablespoon of melted butter, one-half teaspoon of salt. Add flour enough to make quite stiff; make in small rolls, then roll them in cracker crumbs, made fine, and fry in hot lard the same as doughnuts.

SALMON BALLS.

Mrs. W. T. Deen.

One can of salmon, mix fine and take out the bones, one egg, cracker crumbs (about four large crackers), pepper and salt to taste butter size of walnut, mix all together and mold into balls like sausage and fry in hot butter. Serve immediately.

SALMON CROQUETTES.

Mrs. F. C. Tapping.

One can of salmon, one cup of cracker crumbs, one-third of a lemon, juice and rind. Dressing:—Juice of the salmon, one-half cup of milk, salt, pepper and small piece of butter, one tablespoon of flour. Boil till thick, then mix with the salmon. Roll in a beaten egg, then in cracker crumbs and fry in lard.

SALMON CROQUETTES.

Mrs. Anna Owens Hinckley, Chicago.

Two-thirds pint of cream, boiling hot, one can of salmon, boil twenty minutes. Pour off oil and pick to pieces. Add one cup of rolled crackers, salt and pepper. Pour over hot cream and lemon juice. Prepare as other croquettes.

SALMON CROQUETTES.

Mrs. E. A. Lord.

One pound chopped salmon, one cup of cream, one tablespoon of flour, three eggs, two tablespoons of butter, one pint of crumbs, pepper and salt. Mix flour and butter and stir into boiling cream; add salmon, boil one minute, stir in one well beaten egg. When cold proceed as for other croquettes.

SWEETBREAD CROQUETTES.

One pair sweetbread, parboiled and chopped fine; one-quarter teaspoon of nutmeg, one tablespoon of butter, one gill cream, five drops onion juice, one-quarter teaspoon of white pepper, two tablespoons of flour, one tablespoon of chopped parsley. Make your

cream thin, add sweetbreads. Make into forms when cold. Roll in whites of egg and crackers.

SWEETBREAD PATTIES.

Mrs. Ella Millspaugh.

Soak sweetbreads in cold water, remove pipes and membranes, and cook in boiling salted water with one tablespoon of lemon juice twenty minutes; then plunge into cold water to harden. When very cold, break into small pieces, heat them in a rich cream sauce and serve in puff paste shells or in biscuit boxes.

VEAL CROQUETTES.

Mrs. John J. Glenn.

Two pounds cold veal chopped fin. One cup of milk, butter the size of a walnut, one egg, one tablespoon of flour, one cup of rolled crackers, salt and pepped. Rub butter and flour together. Put over fire and add milk. Stir till thick, then pour over meat and mix. When cold, make into balls, dip in egg and roll in cracker crumbs. Cook in hot lard till brown.

VEAL CROQUETTES.

Chop cold veal fine, season highly, add a little chopped parsley if you wish. Moisten with beaten egg and gravy if you have it, or with a white sauce. Onion juice may be added.

THICK CREAM SAUCE.

Mrs. A. B. Seaman, Denver.

For croquettes and patties. One pint of hot cream two even tablespoons of butter, four heaping tablespoons of flour, or two heaping tablespoons of corn starch, one-half teaspoon of salt, one-half saltspoon of white pepper, one-half teaspoon of celery salt. A few grains of cayenne pepper if desired. Scald the cream, melt the butter in granite sauce pan. When bubbling add the dry flour, or corn starch, stir till well mixed. Add one-third cream and stir as it boils and thickens. Add more cream and boil again, etc. The sauce should be very thick and smooth. Add the seasoning and mix it while hot with the meat or fish.

For croquettes or patties, allow a scant cup of sauce for each generous cup of material.

PATTY SHELLS.

Mrs. Eliza Smith.

Make pastry as for pie crust, adding a small spoonful of baking powder. Shape and bake on the bottom of muffin or gem pans. Bake in rather quick oven.

CHEESE

"The queen of curds and cream."
—Winters' Tale.

CHEESE BALLS.

Mrs. Belle D. Parsons.

One pound of grated cheese, one pound of chopped walnuts, one egg, cream enough to make it a consistency to mold. Add red pepper, salt to taste. Roll into balls in hands, then in finely chopped parsley. To be served last course with crackers.

CHEESE BALLS.

Mrs. Anna Owens Hinckley, Chicago.

Two whites of eggs beaten stiff. Add enough grated cheese to make a stiff batter, a little cayenne pepper and salt. Mold in little balls, drop in hot tat and fry a light brown. Serve immdiately with salad.

CHEESE.

Mrs. Eliza Smith.

One Neufchatel cheese melted in a saucepan; add half a tablespoon of butter and half a cup of rich cream. When thoroughly mixed add a dash of red

pepper and a cupful of nutmeats, blanched and chopped (English walnuts, hickory nuts or pecans are best). Pour into a mould and let harden. Prepare the day before wanted. Common cheese may be used, about twenty cents' worth.

COTTAGE CHEESE.

Place a can of clabbered milk on the back of the stove to heat slowly, till curd separates from whey. Do not let it become hot. Or, hot water may be poured over it. Drain till dry through cloth bag. Stir in salt butter and sweet or slightly sour cream.

CHEESE CRACKERS.

Place a quantity of buttered Saratoga flakes or soda crackers in a baking pan. Heaping teaspoon of rich grated cheese. Dust a little cayenne pepper over, and bake about five minutes in hot oven. Bake a light brown. Excellent with salads.

CHEESE FONDA.

Soak one cup of dry bread crumbs in two scant cups rich milk. Beat into this three eggs whipped very light. Add one small teaspoon of melted butter, one small teaspoon of pepper, one small teaspoon of salt, one-half pound of old cheese grated. Pour into a buttered baking dish, strew the top with dry bread crumbs, and bake a delicate brown in quick oven. Serve immediately in the baking dish, as it soon falls. This is a delicious relish.

CHEESE FONDA.

One tablespoon of butter, one cup of milk, one cup of stale bread crumbs, two cups of grated cheese, two eggs, one-quarter teaspoon of mustard, a little cayenne pepper and salt. Melt the butter, add milk, bread crumbs and cheese. When cheese is melted add seasoning and the well beaten eggs. When it thickens serve on crackers or toast.

CHEESE OMELET.

Mrs. A. H. Dean.

Three-fourths of a cup of grated cheese, one cup of rolled crackers, one cup of sweet milk, two eggs, beaten separately. Salt.

CHEESE RAMEKINS.

Crumble the white part of a slice of stale bread, cover with a cup of boiling milk and let soak on stove fifteen minutes, strain but not squeeze crumbs, add two tablespoons of butter and four heaping tablespoons of cheese—Parmesan is best. Add one-half teaspoon of prepared mustard, half a teaspoon each of salt and sugar and yolks of three eggs. Beat thoroughly. Fold in carefully the stiffly beaten whites of the eggs and put in buttered ramekin cups or paper cases. Fill half full and set in very hot oven ten or fifteen minutes. Serve at once.

WELCH RAREBIT.

Mrs. T. H. Hanna.

Melt slowly in a crock or porcelain kettle, rich cream sheese. Add a little cayenne. Toast bread, butter slightly, arrange on plate. Pour cheese over and serve very hot.

RAREBIT.

Rose M. Lynch.

Grate one-half pound of American cheese. Add a teaspoonful of flour and two eggs, well beaten. When this is nearly melted stir in slowly a cupful of warm milk. Season with mustard, red pepper, salt, tobasco sauce and just before taking from fire add a teaspoonful of butter. Stir constantly and when thickened serve on toast or thin wafers.

EGG AND CHEESE SALAD.

Fill a salad dish with alternating layers of sliced hard boiled eggs and grated cheese. Scatter a few gherkins and capers over the top. Mask in mayonnaise and sprinkle over with grated cheese. Serve at once.

CHHEESE SCALLOP.

Mrs. Blanche Wells Clark, Pittsburg.

Season two cups of bread crumbs with two tablespoons of melted butter, pepper and salt to taste. To one cup of the seasoned crumbs add one and one-fourths cups milk and two beaten eggs, and one-third pound grated cheese. Pour in baking dish and cover with reserved crumbs, having with it a little grated cheese. Bake a light brown.

CHEESE SOUFFLE.

Miss Georgia Pillsbury.

Two tablespoons of butter, one heaping tablespoon of flour. Mix together. Add yolks of three eggs, one-half cup sweet milk, one cup grated cheese, one-half teaspoon salt, a few grains cayenne pepper. Put on stove and cook. Whip whites of eggs stiff. Mix thoroughly and turn into a buttered dish. Bake until done, about fifteen or twenty minutes, and serve immediately.

RICE AND CHEESE TIMBALES.

Scald three cups of milk in the double boiler. Add one-half cup of best rice and let it cook one hour, or until perfectly soft; do not stir. Then add one rounded tablespoon of butter, one level teaspoon of salt, one-eighth teaspoon of paprika, one rounded teaspoon of fine minced parsley, and one-half cup of dry cheese shaved thin or grated. Stir until well mixed and let it cook ten minutes longer, or until the cheese is all melted. Have the timbale molds standing in a pan of hot water, grease them slightly, and fill with the rice mixture. Let them stand in the hot water on the back of the stove until ready to serve. Invert on plates and serve from the side; pass sweet-pickled peaches or pears with them.

CHEESE STICKS.

Mrs. R. H. Scott.

One quart flour, one teaspoon salt, shortening as for rich paste, one and a half pints grated cheese. Mix

flour and shortening, then add the cheese. Mix with milk to a stiff dough. Roll to the thickness of nearly half an inch. Sprinkle over it a little salt. Cut in narrow strips and bake to a light brown. Let them be thoroughly done before taking out.

CHEESE STRAWS.

Mrs. Helen Dean Wallace.

One cup grated cheese, two cups flour, two tablespoons butter (heaping). Enough cold water to thin. Pinch of cayenne. Mix butter and cheese together, add water, then flour. Roll thin. Cut in strips and bake in rather hot oven.

CHEESE STRAWS.

Mrs. Otilla Roder Neece.

Grate three tablespoons any kind of cheese. Add three tablespoons flour, a little red pepper and salt. Add to the dry ingredients one tablespoon melted butter, one tablespoon water and yolk of one egg. Roll thin, as for cookies. Cut in strips. Bake fifteen minutes, or to a light brown. Delicious with salads.

TOMATO SOUFFLE.

Mrs. Anna Dunbar Sturtevant.

Take half pint tomato pulp that has been rubbed through a sieve, one tablespoon butter, two tablespoons grated cheese, one and one-half ounce of boiled macaroni, two tablespoons bread crumbs, one teaspoon made mustard. Mix all together and stir over fire until boiling; take from fire, cool and add three eggs well beaten, salt and pepper to taste. Turn into buttered dish and bake in quick oven. Dust with grated Parmesan cheese.

WALNUT CHEESE.

Use any pliable cream cheese, roll into tiny balls, press half a walnut on each side; when ready to serve they should in size and appearance resemble the home-made walnut creams.

SOMETHING FOR LUNCH.

Break a quarter of a pound of cheese into bits and pound with it to a smooth paste two spoonfuls of butter, the yolks of two eggs, one teaspoon of mustard, a very little cayenne, and a half-teaspoon of salt. Toast six slices of bread, and after spreading them with the mixture, lay them in a pan in a hot oven five minutes. Serve at once.

BREAD

"Nature has Meal and Bran."
—Cymbeline,

BREAD.

Miss Minnie Babcock.

At noon, boil one large potato in enough water to scald one cup of flour. When cool enough add one-half cake of dry yeast dissolved. At night add one quart of warm water and make a sponge, beating well; in the morning add one-half cup of sugar, one-half cup of melted lard and salt, and mix till smooth. Let rise, knead down, let rise again, then make into loaves, let rise and bake. To save out three or four tablespoons of the scalded yeast, before making sponge, is better for the next baking than using fresh yeast.

EASY AND SURE WAY TO MAKE GOOD BREAD.

Mrs. Frank Lee, Roseville.

This yeast will make twenty-six loaves and will keep three weeks in a cool celler in the summer: Pare and boil six large potatoes, mash and add water to make three pints, with which scald one of flour. Add tablespoon of salt and water to make thin as batter

cakes; have warm as you can hold your hand in, three cakes of yeast foam which have been soaked in luke warm water several hours. Keep in warm place ten or twelve hours till fermentation ceases. Set in cool place. In the morning take one quart of water as hot as your hand can bear; stir into flour with one tablespoon of lard and two scant of sugar, one-half teaspoon of salt and one pint of yeast. Knead well and put in warm place. When light knead again, let rise again. Make into four loaves, let rise and bake. Bread should be baked before noon in winter. A two-gallon jar heated and greased is best to raise bread in.

BREAD.

Mrs. R. A. Wilson.

(For inexperienced housekeepers.)

Save the water in which your potatoes for the noon meal were cooked. In the evening take three pints luke warm potato water, one tablespoon sugar, one tablespoon lard, one teaspoon salt, put this into a crock and stir in nine cups of flour and two-thirds cup of home-made yeast, or its equivalent in dry yeast. Set this crock of sponge in flour in your bread-pan. Cover and set in warm place till morning. Then use warm flour and mix into a stiff dough, set in warm place until light. Then knead thoroughly once without adding more flour and set to rise again. When light make into four loaves. Set in warm place till light. Bake in moderate oven three-quarters of an hour.

AN EASY WAY TO MAKE BREAD.

Mrs. E. C. Johnson.

Dissolve one cake of compressed yeast in three pints of warm water, add a little salt, then stir flour in gradually until it is too stiff to work with a spoon. Then use hands, kneading and adding flour until it is a stiff dough. Knead one-half hour. Let rise over night in warm place. In the morning make into five loaves, let rise one and a half hours. In summer bread can be out of oven at 9 o'clock.

BROWN BREAD.

Mrs. John S. Spriggs.

Two cups sour milk, two cups graham flour, one and one-half cups white flour, one cup molasses, one teaspoon salt, two small teaspoons baking soda, one cup seeded raisins. Bake in moderate oven about an hour.

BROWN BREAD.

Mrs. A. A. Bruner.

One cup of granulated yellow corn meal, one cup of rye flour, one cup of graham flour, two and one-half level teaspoons of soda, three-fourths cup of molasses (Orleans), one level teaspoon of salt, two cups of sour milk. Mix the dry ingredients; add molasses and milk and stir well. Turn into small buttered molds and steam two hours. The cover should be buttered before being placed on mold and tied on with a string.

STEAMED BROWN BREAD.

Miss J. M. Holt.

One cup corn meal, two cups graham flour, one cup molasses, half teaspoon of salt, one teaspoon of soda, sour milk to make batter; thin as batter cakes. Steam two or three hours, and brown in the oven fifteen minutes.

STEAMED BROWN BREAD.

Mrs. Francis Folsom Cleveland.
Mrs. Jno. O'Dowd.

One bowl Indian meal, one bowl rye flour, one bowl sour milk, one large cup molasses, one teaspoonful soda, one tablespoonful salt. Steam two and one-half hours, and bake from twenty to thirty minutes, depending upon heat of oven.

BOSTON BROWN BREAD.

Mrs. E. J. Pillsbury.

One heaping coffee cup each of corn meal, graham and rye flour, sifted well together, two cups of N. O.

molasses, two of sweet milk and one of sour, one dessertspoon of soda, one teaspoon of salt. Steam four hours in baking powder cans, leaving room in cans for batter to rise. Put in oven a few minutes.

BOSTON BROWN BREAD.

Miss Jennie Disney.

One cup of corn meal, one cup of rye meal, one cup of graham meal, one teaspoon salt sifted all together, one cup of New Orleans molasses, one desert spoonful of soda dissolved in warm water. Add enough warm water (not hot) to make thin batter, put in greased can or three one-pound baking powder cans with cover on tight, put in a kettle of cold water, boil three hours from time it begins to boil.

BROWN BREAD.

Miss Alice Tapping.

Two cups corn meal, one cup graham flour, two and one-fourth cups sour milk, one and one-half teaspoons soda, one teaspoon salt, one-half cup molasses. Steam three hours. This makes four loaves.

BROWN BREAD.

Mrs. Melville Brewer.

One and one-quarter cups each of graham flour, corn meal and white flour. Two teaspoons of soda, one-half teaspoon of cinnamon, one cup of New Orleans molasses, one and one-half cups of sour milk, one and one-half cups of sweet milk, one-half pound of raisins, one-half pound of currants, one teaspoon of salt. Steam three hours; don't let water stop boiling or bread will be heavy.

NEW ENGLAND BROWN BREAD.

Two cups of corn meal, one cup flour, two-thirds cup of New Orleans molasses, one teaspoon of soda, one of salt, one tablespoon of butter or lard, one pint of warm water, not scalding. Put meal in dish with molasses and salt, add warm water and stir thoroughly. Set in warm place over night. In the morning add

the soda dissolved in one-eighth cup of hot water, add flour with one teaspoon of baking powder. Put mixture in cans and steam six hours.

BOSTON BROWN BREAD.

Mrs. Oel French.

Two cups of buttermilk, two tablespoons of sour cream, one cup of sorghum, two teaspoons of soda, three cups of graham flour, a little salt. Let rise for about one hour, then bake slowly for one hour and a half.

BAKED BROWN BREAD.

Mrs. S. S. Hallam.

One and one-half pints of Graham flour, one-half pint of molasses, one-half teaspoonful of soda, put in molasses, one pint of sour milk or butter milk, one-half teaspoonful of soda put in milk, one cupful of seeded and chopped raisins, one large pinch of salt. Bake in slow oven for forty-five minutes. Put bread in baking powder cans to bake, having cans greased and paper in bottom of can.

CORN BREAD.

Miss M. A. Kinkead.

One pint of sour milk, one of meal, one of flour, two eggs, one teaspoon of soda in a little milk, one tablespoon of lard, one of butter, two tablespoons of sugar, one teaspoon of salt. Stir thoroughly. Bake in a hot oven.

CORN BREAD.

Miss Mabel Pillsbury.

One cup of corn meal, one-half cup of flour, one egg, one cup of sour milk, two tablespoons of sweet cream or piece of butter, two tablespoons of sugar, and one-half teaspoon of soda.

CORN BREAD.

Mrs. A. H. Dean.

One cup of sugar, two eggs, one cup of sweet milk, three teaspoons of baking powder, three-fourths cup of corn meal, one pint of flour.

CORN CAKE.

Mrs. E. A. Perry.

One pint of butter milk, one pint of new corn meal, one cup of wheat flour, one teaspoonful of soda, one-half teaspoonful of salt, one-half cup of sugar. Bake in shallow tins.

SOFT CORN BREAD.

Mrs. W. H. Rankin.

Half pint of corn meal, half pint of sour milk, half pint of sweet milk, tablespoon of melted butter, pinch of salt, two well beaten eggs, one-half teaspoon of soda. Bake in a deep dish and dip out with spoon.

DATE BROWN BREAD.

Mrs. Frances Vawter.

Two and a half cups of fine graham flour, two cups of sour milk, one-half cup of brown sugar, one egg, one teaspoon of soda, one teaspoon of salt, fourteen dates cut and stoned, rub into the dry flour, stir in the milk last and bake slowly one hour.

FEDERAL BREAD.

Miss Belle F. Rankin.

Two eggs, two tablespoons of butter, two tablespoons of sugar, one teaspoon of salt, one teacup of sweet cream, one teacup of yeast, and flour enough for a soft dough. When risen light, roll out in layers about a quarter of an inch thick, placing two in each pie pan (this quantity will make three pans full); let them rise again and bake. When done, butter between the layers, cut in pie shaped pieces, and serve hot.

GRAHAM BREAD.

Mrs. JuliaMacomber, Burlington, Wis.

Two cups of graham flour, one cup of sour milk, one-half cup of molasses, saltspoon of salt. Mix together and add one-half cup of sour milk in which an even teaspoon of soda is dissolved. Bake one hour in slow oven or shorter time if baked in cans.

STEAMED GRAHAM BREAD.

Miss Eliza Moses.

One quart of sour milk, one of molasses, one of graham flour, one of white flour, one of corn meal, one teaspoon of salt and one of soda. This makes six loaves, using quart moulds. Fill moulds half full, cover and steam three hours, remove to the oven and brown lightly.

NEW ENGLAND JOHNNY CAKE.

Mrs. W. J. Sanborn.

Mix together one cup each of corn meal and graham flour; add one tablespoon of butter, one egg, one-half cup of molasses, pinch of salt, teaspoon of cinnamon, grating of nutmeg and two small teaspoonsful of soda dissolved in two cups of sour milk. Bake in gem pans or flat pan in a quick oven for one-half hour.

NUT BROWN BREAD.

Mrs. S. K. White.

Mrs. Nancy Martin Becktol, Marion, Ind.

Two cups of graham flour, one cup of white flour, one and one-half cup of sour milk, one-half cup of molasses, one cup of nuts, salt, one teaspoon of soda. Beat together and put into greased bread pan. Bake forty-five minutes or longer.

NUT BREAD.

Mrs. R. A. Wilson.

Four cups of flour, four tablespoons of sugar, four teaspoons of baking powder, one teaspoon of salt, one cup of chopped nuts, one and one-half cup of milk or water and milk. Mix and let stand fifteen minutes in greased pan and bake one hour. Cover for fifteen minutes, then uncover.

SALT RISING BREAD.

Mrs. San Delong.

Scald one heaping tablespoon of corn meal with two tablespoons of new milk. Let rise over night. In the

morning take two-thirds of cup of new milk, one cup of hot water, one-half teaspoon of soda, flour enough to make sponge. Add corn meal, stir well, put in warm place to rise. When very light add one cup of milk, one quart of hot water, one teaspoon of salt. Put all together, knead thoroughly, but not as stiff as for yeast bread. Place in pans. When light bake in moderate oven one-half hour. Care should be taken not to use too hot water. Bread must be kept warm until ready for oven.

SALT RISING BREAD.

Mrs. J. M. Turnbull.

To one and a half pints of boiling water add one-quarter of a pint or eight tablespoons of fresh sweet milk, a pinch of salt and one of sugar. Let this cool a few minutes, then add three tablespoonsful of corn meal and flour enough to make a stiff batter. Place the vessel containing this batter (I use a Mason quart jar) in a larger one partly filled with warm water, in order to secure even temperature, which must be about 90 degrees. Beat this with a spoon four times thirty minutes apart. Then set this aside to raise, taking care to keep the above temperature. Have the flour sifted and warmed when the sponge reaches the top of the Mason jar, pour it into the center of the flour, adding two quarts of warm water (not scalding), or equal parts of sweet milk and water. Stir this with a spoon until quite thick, then carefully draw the edge of flour over the top. Then set this also aside until the sponge bursts through its covering. Now add a heaping tablespoonful of lard and knead into soft dough; put into well greased and warm pans and keep warm until loaves have doubled in size. Bake in a quick oven forty-five minutes. This makes five loaves of bread.

VIRGINIA BATTER BREAD.

One pint of meal, two eggs, one and a half pint of sweet milk, lard size of an egg. Scald meal with boiling hot water to a stiff dough; melt lard; beat eggs

very light; add milk and beat all together. Bake quickly and serve in the dish it is baked.

PULLED BREAD.

Take the crust from a loaf of bread that is twenty-four hours old. Pull the crumb into long pieces, lay a clean piece of paper over on a tin pan, spread the bread on, and set in a moderate oven. Leave the door open at first and after the bread is thoroughly dry close the oven until the bread is crisped just a little.

WHOLE WHEAT BREAD.

Scald half a pint of fresh milk, add half a pint of water, one teaspoonful each of sugar and salt, and one tablespoonful of butter; let it cool and add half a cake of compressed yeast dissolved in warm water, stir in whole wheat enough to make a thin batter, and let it stand in a warm place until light; then add flour to make a soft dough, knead again, make into loaves, put in a warm place for half an hour. Bake in a moderate oven for one hour.

SWEET CREAM BISCUIT.

Sift two cups of pastry flour and four level teaspoons of baking powder together. Mix with sweet cream to make a soft dough that can be handled. The consistency of the cream will regulate the amount of flour used. Roll the dough out, cut in rounds, and bake in a very hot oven.

BAKING POWDER BISCUIT.

Mrs. J. C. Dunbar.

Sift one quart of flour with two and a half teaspoons baking powder, one teaspoon salt, and two teaspoons of sugar. Sift several times till thoroughly mixed. Rub in one level tablespoon of butter, wet with one-half pint sweet milk, handle lightly, cut an inch thick and bake in quick oven fifteen minutes. Water may be used instead of milk by using more butter. Handle as little as possible and make rapidly.

BAKING POWDER BISCUIT.

Mrs. Eliza Smith.
Mrs. Will Warren.

Sift one quart of flour, take out one cup for the moulding board, three teaspoons of baking powder, one teaspoon of salt, two tablespoons of lard. Mix soft with milk. Bake in quick oven.

BEATEN BISCUIT.

Mrs. Mary Irwin.

To one pint of "Glory" or best winter wheat flour, use one large tablespoon of lard, mix into a stiff dough with water and beat until light with rolling pin or hatchet.

EGG BISCUITS.

Make a baking powder biscuit dough richer than usual. Add the whites of two or three eggs beaten stiff almost the last thing. These are very light.

SOUTHERN BUTTERMILK BISCUIT.

Sift a quart of flour and a teaspoonful of salt into the bread bowl. Chop in lard and butter in equal proportions to make about the size of an egg altogether. To a cup of tart buttermilk add a half teaspoonful of soda and one of baking powder, knead thoroughly with the hands. Mold into little biscuit and bake quickly in a hot oven to a golden brown. These are flaky and delicious.

SCOTCH SCONES, OR BISCUITS.

Mrs. Frances R. Campbell, Scotland.

Mix together one quart of buttermilk or sour milk, one teaspoonful of baking soda, one of salt, one tablespoonful of lard, one of sugar, then stir in enough flour to make a soft batter, handle as little as possible, but mold into squares and bake in a pancake griddle, turn them over but once.

SCOTCH SHORT BREAD.

Mary Fairchild.

Mix one-quarter pound of coffee sugar, one-half

pound of butter and one pound of flour. Roll and cut in diamonds, then bake in moderate oven.

BUNS.

Mrs. Merle Mahaffey.

One quart of sweet milk, two cups of sugar, two-thirds cup of butter. Put on stove and let boil, then set to cool. When cool add two eggs and four cups of bread sponge and mix. Let rise and make out into biscuit and let rise and bake. Half this receipt will make about two dozen buns.

CREAM FRUIT ROLLS.

Mrs. H. W. Dredge.

Two cups of flour, one teaspoon of salt, four teaspoons of baking powder (scant), one tablespoon of butter, three-fourths cup of cream. Mix soft. Roll to one-quarter inch thickness. Cut with round cutter. Place a stoned date on one side of circle, brush edges with melted butter, fold as Parker House rolls. Brush top with melted butter. Bake from twelve to sixteen minutes.

PARKER HOUSE ROLLS.

Mrs. Jos. Stevenson.

Rub one-half tablespoon of butter and one-half tablespoon of lard into two quarts of sifted flour; in a well in the middle pour one pint of cold boiled milk, add one-half cup of yeast, one-half cup of sugar and a little salt. If wanted for tea, rub the flour and butter and boil the milk and cool it the night before, add sugar, yeast and salt, and turn all into the flour; do not stir, but let stand over night. Stir up in the morning and knead. Let rise near tea time, mould and let rise again. Bake in quick oven. To mold, roll thin, cut with cake cutter, spread melted butter on half and fold other half over.

SALLY LUNN.

One pint potato sponge, one-half cup milk, one teaspoon salt, one large cooking spoon butter, yolks of two eggs, mix butter and sugar together, add yolks,

salt and milk, mix well, and add sponge with flour enough to make stiff dough. If wanted for tea, set at 11 a. m., let rise until one o'clock, knead again, adding flour until it does not stick to the board, let rise until four o'clock. Roll out in two sheets, butter one and lay other on top. Cut out with biscuit cutter. Let rise and bake in quick oven.

GLUTEN WAFERS.

Mix one-half cup of sweet cream and one saltspoon of salt. Stir in gluten enough to make a stiff dough. Knead and roll out very thin. Cut into rounds, and bake a delicate brown on an ungreased tin. These are more wholesome for children than many of the sweet cookies, and are especially suitable for those who need to avoid starchy food.

BREAD FOR DYSPEPTICS—ZWIEBACK.

Cut bread one day old into slices about half an inch thick. Place them in a baking pan lined with paper, and put them in a moderate oven, allowing the door to remain open until the moisture is driven out of the bread; then close the oven door and brown slowly until each slice is crisp.

YEAST.

Mrs. H. R. Moffet.

Boil a handful of hops in a quart of water, strain into three pints of cornmeal; when cool, stir in a cup of sponge to make stiff dough. Let rise and put on board to dry.

YEAST.

Mrs. Jos. Stevenson.

Boil six large potatoes in two quarts of water. When done scald one cup of flour with potato water. Mash potatoes, add one cup of sugar, scant half cup of salt. Thin the mixture with tepid water or cool enough to add two cakes of Yeast Foam previously soaked in warm water. Set in warm place and stir down several times after the first rising.

PERPETUAL YEAST.

Mrs. W. H. Sexton.

Dissolve a cake of compressed or other good yeast in a quarter of a cup of lukewarm potato water. Also fill a quart glass can half full of lukewarm potato water. Add a half cup of granulated sugar. When this is dissolved, add the quarter cup of dissolved yeast. Stir well and set can in a moderately warm place and let stand until it is very light. Seal up the can. The day before you wish to make bread, fill the can full of lukewarm potato water and add another half cup of sugar. Let it stand about twenty-four hours. Beat the foaming white yeast and use a pint for four small loaves of bread. Use as much lukewarm water as yeast and mix bread at once, kneading thoroughly. Seal up can and set away. The day before wanted again fill up the can with lukewarm water in which potatoes have been boiled, and one-half cup of sugar. Use as at first. This yeast may be kept going for years by filling up the can each time several hours before using. If the bread is too sweet, use less sugar. Let yeast stand from four to six hours, even longer in very cold weather.

TO FRESHEN LEFT OVER NIGHT ROLLS.

Mrs. Jos. Stevenson.

Have two pans which fit closely together. Dip light rolls in sweet milk, place in pan; then in a warm oven for about twenty minutes. If done just right they are as nice as when fresh.

Pies and Puddings.

"Feed him with apricots and dewberries, with purple grapes, green figs and mulberries."
—Midsummer Night's Dream.

PIE CRUST FOR ONE PIE.

Mrs. Adelaide Glenn Ferris, Carthage

One-half pint of flour, two tablespoons of lard, rounding measure, three tablespoons of water, pinch of salt and baking powder.

CRUST FOR ONE PIE.

Mrs. J. A. Joel.

One cup of flour, half as much lard, quarter of a teaspoonful of salt, rub together well and make dough with three tablespoons of cold water.

PIE CRUST.

Three cups of flour to one of lard makes three pies. Rub lightly together. Salt and bind with least possible ice or cold water. Mix with a knife. Handle as little as possible. For one crust pies, bake crust first, putting pan of same size on the crust to keep it from blistering or it may be baked on under side of pan.

FRENCH CREAM PIE CRUST.

Mrs. S. J. Hogue.

One tablespoonful each of lard and butter, eight tablespoons of flour, one teaspoon of salt, eight tablespoons of ice water. Beat flour, shortening and salt together with wooden spoon, then add water, handling as little as possible. Enough for two medium sized pies.

PUFF PASTE.

Take equal quantities of flour and butter, before mixing wash the butter thoroughly, then lay in ice water, take the flour, adding a teaspoonful of salt for each pound of flour, mix into a stiff, smooth paste, using ice water for mixing, allow the dough to lie five minutes, after which roll large enough to work in butter, fold twice so it will be four thicknesses, repeat five times, leaving the paste about ten minutes each time, then work paste in desired form. A cool place is desirable for making paste.

APPLE PIE.

Mrs. Clinton Huey.

Peel and slice three apples, put in the crust; pour on a half teacup of water, a teacup of sugar mixed with a tablespoon of flour; a small piece of butter and nutmeg grated.

ENGLISH APPLE PIE.

Butter a pudding dish and fill with apples which have been cored, pared, and sliced. Sweeten, and flavor with cinnamon or nutmeg to taste, and add one-half cup of cold water. Roll the pastry quite thin. Cut a strip two inches wide and place it around the edge of the dish; then cover with pastry, like an ordinary pie. Press the edges together and bake in a moderate oven until the apples are tender and the pastry cooked. any other fruit may be used in the same way.

BLACKBERRY PIE.

Mrs. J. Shultz.

One pint of berries, one teacup of sugar mixed with a tablespoon of flour to prevent the juice from boiling out; water if necessary.

CHERRY PIE.

Stir together one level tablespoon of flour, one-half cup of sugar and butter size of a hickory nut, and add to the cherries. More sugar may be needed when

baked. Dust with powdered sugar and serve before it is quite cold.

CHESS PIE.

Miss Julia Clarke.

Three eggs, two-thirds cup of sugar, one-half cup of butter, one-half cup of milk. Beat butter to a cream, add yolks and sugar beaten to a froth, with one teaspoon of vanilla. Stir together rapidly and bake in a nice crust. When done, spread with the beaten whites of the eggs and three tablespoons of sugar. Return to oven and brown slightly.

CHESS PIE.

Mrs. Geo. Woelber.

One-third cup of sugar, one heaping tablespoon of butter, two heaping tablespoons of flour, two eggs (yolks only), one pint of milk. Mix the flour and sugar together, then add the butter and yolks of eggs. Add a little milk at a time to keep the custard smooth; flavor with one tablespoon of vanilla. Bake and frost same as lemon pie.

CHOCOLATE PIE.

Mrs. W. J. McQuiston.

Yolks of three eggs, two large tablespoons of grated chocolate, one teaspoon of flour, two-thirds cup of sugar, one cup of sweet milk, a very little butter. Cook till it thickens, flavor with vanilla, bake with under crust. Beat the whites of egg, add two teaspoons of sugar, spread on pie and brown slightly. Serve cold.

COCOANUT PIE.

Mrs. Ida Weir.
Mrs. W. B. Wolf.

Whites of four eggs, one cup of cocoanut (prepared), one cup of sugar, one quart of new milk, pinch of salt, four tablespoons of flour. Let milk come to the boil, add cocoanut and sugar, mix flour thoroughly with cold milk, then add to boiling milk, lastly the eggs well beaten. Stir gently. Pour into baked crusts.

Beat whites of four eggs, add eight teaspoons pulverized sugar, vanilla flavoring. Spread over pie, sprinkle with cocoanut and brown delicately. This makes two pies.

COCOANUT PIE.

Mrs. Earnest Brady.
Mrs. A. S. Peffer.

One cup of cocoanut, one cup of sugar, one cup of milk, small lump of butter, half tablespoon of cornstarch, whites of three eggs whipped very stiff. Bake in slow oven.

COCOANUT CREAM PIE.

Mrs. H. F. Eaton.

One pint of milk, one cup of sugar, one tablespoon of butter, four tablespoons of flour, whites of four eggs, one cup prepared cocoanut, pinch of salt. Scald the milk over steam, add sugar, cocoanut and butter, then the flour and salt which have been mixed with cold milk, and lastly the beaten whites of eggs; stir gently. Bake crust after pricking with a fork. When both are cold spread mixture over crust. Beat whites of four eggs, add eight tablespoons of pulverized sugar, spread this over top and sprinkle one-fourth cup of cocoanut over top and brown lightly. This makes two pies. If fresh cocoanut is used half of one is enough. It will then be necessary to use a little sugar, with that sprinkled over top.

CRANBERRY PIE.

Mrs. F. M. Hallam.

One cup of cranberries, cut, one-half cup of seeded raisins, chopped, then add one heaping tablespoon of flour, one cup of sugar, small piece of butter, pinch of salt, one teaspoon vanilla and pour one-half cup of boiling water over it; then stir in fruit and bake with two crusts.

CREAM PIE.

Chill and whip one cup of sweetened and flavored

cream, and pile it on the crust previously baked. The crust may be covered with a thin layer of apple jelly before putting on the cream, or bits of jelly may be put on the top.

CREAM PIE.

Mrs. Henry Ewing.

One cup of sugar, three tablespoons of flour, three eggs, butter size of an egg, one and a half teacup new milk, one and a half teacup new cream, flavor with lemon or vanilla extract. This receipt makes two pies.

CREAM PIE (DELICIOUS).

Mrs. Georgia Bell, Lincoln, Neb.

Line a tin with pastry, mix a scant cup of sweet cream with enough flour to make the consistency of a custard, two-thirds cup sugar. Fill remainder with sour cream, sprinkle with sugar, flavor with nutmeg. Bake in a moderate oven; cover with meringue.

CREAM PIE.

Mrs. Ida Weir.

One egg, half cup cream, half cup milk, half cup sugar, nutmeg to taste, one tablespoon corn starch; let the milk and cream come to the boil, then add the egg, sugar and corn starch; then place in baked crust and frost.

CREAM PIE.

Mrs. T. H. Hanna.

Take four eggs (leaving out the whites of two), one cup sugar, half cup flour, a little salt; mix these smooth with a little cold milk and stir into one quart of boiling milk; simmer slowly until thick, stirring all the time; flavor with vanilla or lemon; pour this into newly baked crust and bake five minutes. Beat the two whites of eggs to a stiff froth, add half cup sugar, spread over top and brown lightly.

CREAM PIE.

Mrs. Henry Ewing.

One and one-half cups cream, one cup sugar, one

teaspoon flour, little nutmeg, whites of two eggs; flavor with lemon and bake slowly.

CREAM PIE.

Miss Minnie Babcock.

One pint cream, one tablespoon corn starch mixed smooth in a little of the cream, sugar to taste, vanilla, whites of two eggs well beaten added to mixture when just ready for oven. Bake slowly and serve very cold.

CREAM PIE.

Miss Mae H. Hanna.

One and one-half cups powdered sugar, one tablespoon flour, one pint cream, a little grated nutmeg; stir together until smooth. Beat the whites of three eggs to a stiff froth; add this to the cream, beating well. Bake in a slow oven.

CREAM PIE.

Elma Powers.

Beat together one-half cup of sugar and white of one egg, one tablespoon of flour; then add one cup of rich milk; bake in one crust; grate a little nutmeg over the top just to flavor. Cream can be used but it is too rich.

GREEN CURRANT PIE.

Stew and mash one pint of green currants until all are burst, using as little water as will keep them from burning. Add sugar to make it very sweet, and one soda cracker rolled fine. Bake between two crusts. When using ripe currants, do not stew.

PLAIN CUSTARD PIE.

Miss M. E. Hazen.

To one quart of rich milk, four well beaten eggs, two tablespoons of sugar, a pinch of salt, flavor to taste with lemon or orange peel grated or nutmeg.

CUSTARD PIE.

Mrs. H. R. Moffet.

Yolks of five eggs and whites of three; beat thoroughly, add one and one-half pints rich milk, one-half cup sugar, season with nutmeg. For icing: Whites of two eggs, two teaspoons sugar and one of lemon extract.

LEMON CUSTARD PIE.

Mrs. D. Turnbull.

Two lemons grated, two coffee cups boiling water, two and one-half tablespoons corn starch, two coffee cups sugar, yolks of three eggs. Put the corn starch, sugar and water on the fire and let it remain until it becomes thick, stirring constantly, then pour it on the eggs and lemons. Will make three small pies or two large ones.

JELLY PIE.

Mrs. H. B. Smith.

Four eggs beaten separately, one and one-half cups sugar, half cup butter, one cup milk (half cream), one cup jelly, two tablespoons vanilla, one teaspoon flour or corn starch. Stir yolks of eggs, sugar and butter together, then add cream and jelly (beaten fine), vanilla, and lastly the whites of eggs beaten to a froth. If a large cup is used this will make three pies.

LEMON PIE.

Mrs. W. T. Leader.
Mrs. Eliza Smith.
Mrs. H. H. Pattee.
Mrs. J. Schultz.
Mrs. R. A. Wilson.

One cup sugar, one cup water, one lemon, one tablespoon corn starch or flour, two eggs (leaving white of one for the meringue). Boil sugar and water until dissolved, add juice and grated rind of lemon, beaten eggs and corn starch mixed smooth with little cold water; cook until it thickens; do not scorch; pour into a pan lined with rich paste and previously baked; return to the oven and bake until firm; beat white of

egg stiff, add tablespoon sugar, spread over top and set in the oven for a few minutes.

LEMON PIE.

Miss Lizzie Butler.

Bake your crust and make this filling: Two cups of sugar, three tablespoons of flour, two cups of water, one grated lemon, a little lump of butter, three eggs saving the whites for the top. Stir the sugar and flour together and then pour two cups of boiling water and stir all together, and then add lemon and butter and put on the stove. When thick add the well beaten yolks and pour into crusts with white spread over top. Brown lightly.

LEMON PIE.

Miss Belle Rankin.

Six eggs, two teacups milk, one teacup sugar, two tablespoons corn starch, one tablespoon butter. Boil the milk and stir in the cornstarch dissolved in a little cold milk. Add the yolks beaten with the sugar, then the butter. After the mixture is cooled, stir in the grated rind and juice of the lemons, reserving a tablespoon for the meringue. Bake in two pans. For the meringue, beat the eggs, adding a half teacup of sugar gradually. Spread on the pies and return to the oven to brown.

DELICIOUS LEMON PIE.

Mrs. Fred H. Smith.

To make two pies take the yolks of three eggs and beat till they are light, mix two tablespoonfuls of corn starch in a little milk, add one cup of sugar, the juice of one lemon with a little of the grated peel in it. Then add one large cup of milk. Beat all together and pour on crust. Bake until done. Beat the whites of the eggs to a stiff froth, add two tablespoonfuls of sugar and spread evenly over the top. Place again in the oven until slightly brown.

TWO CRUST LEMON PIE.

Mrs. L. M. Dougherty.

Three lemons for two pies. Two cups of boiling water, two tablespoons of corn starch, one cup of sugar, three eggs.

LEMON PIE.

Mrs. Frances Hubbard.

Grated rind and juice of one lemon, one cup sugar, one even tablespoon butter, one tablespoon water, one egg, three-fourths bread crumbs. Bake between two crusts twenty-five or thirty minutes.

LEMON RAISIN PIE.

Miss Clara Bailey.

One cup chopped raisins, the juice and grated rind of one lemon, one cup cold water, one tablespoon flour, one cup sugar, two tablespoons butter; stir lightly together and cook in double boiler until thick. Bake with upper and under crust.

MINCE MEAT.

Mrs. L. A. Babcock.

Six pounds meat, two pounds suet, two pounds raisins, two pounds currants, two pounds figs, or one pound each of dates and figs, four quarts apples, one quart preserved watermelon, one-half pound orange peel eight lemons (juice and grated rind), six pounds sugar, three quarts of cider, five grated nutmegs, one ounce of ground cloves, one ounce of allspice, one ounce of cinnamon, one-half cup of salt. Cook one hour.

MINCE MEAT.

Mrs. J. A. Joel.

Three bowls of chopped meat (half neck beef and half fresh pork), five of chopped apples, five of white sugar, one pound seeded raisins, one pound currants, one bowl sweet pickle vinegar, scraps of canned fruit or jelly, two tablespoons ground cinnamon, one tablespoon ground cloves, one teaspoon pepper. Put in

granite kettle and heat all together thoroughly.

MINCE MEAT.

Mrs. L. E. Robinson.

Two bowls chopped apples, one of chopped roast beef or veal, one-fourth pound suet, juice of two lemons, two teacups molasses, one teaspoon each of cinnamon and cloves, one nutmeg grated, one pound raisins, from half to a pound of currants, one-fourth pound citron cut fine, one quart cider or grape juice, and sugar and salt to taste. Have all the ingredients cold before mixing together. Can be kept in a stone jar without sealing.

MINCE MEAT. (ELEGANT).

Mrs. Guy Stapp, Chicago.

One pound finely chopped apples, one grated nutmeg, one pound cold roast beef (chopped), one pound Tanti currants, one-eighth ounce cloves, one-half pound raisins (stoned and chopped), one-eighth ounce allspice, one pound beef suet (chopped), one tablespoon salt, three-quarters pound of mixed citron and candied orange, one grated rind and juice of three lemons, one pound fine sugar, one pint boiled cider. Stir ten minutes, put in a deep jar. Keep several days before using and take the required quantity from the bottom of the jar. Thin a little more if necessary.

MINCE MEAT.

Miss Ida Armsby.

Four pounds meat, one and one-half pounds of suet. As much apple as both suet and meat, three pounds raisins, one pound citron, one and one-half pounds figs, two nutmegs, ten cents of cinnamon, five cents cloves, one teaspoon of pepper, four pints of New Orleans molasses, four pints C sugar, juice of two lemons, one cup of vinegar, two and one-half quarts boiled cider, two tablespoons salt. Boil one hour.

MOCK MINCE PIE.

Mrs. San Delong.

Six soda crackers rolled fine, one cup molasses, one

cup hot water, half cup sugar, half cup vinegar, half cup melted butter, one cup chopped raisins, one teaspoon each of cloves, cinnamon, allspice and nutmeg. Measure in coffee cup. The above will make four pies.

One peck of green tomatoes. Five pounds of sugar,

TOMATO MINCE FOR PIES.

Mrs. Sarah Ruse.

two pounds of raisins, one tablespoon of cloves, one tablespoon cinnamon, one tablespoon allspice, one tablespoon nutmeg. Chop the tomatoes fine and cook one hour and a half, then add the sugar and spice, with one lemon and half a cup of vinegar, and the raisins chopped fine. Use a teaspoon of salt and half a one of pepper, and cook half an hour. This will keep in an open jar all winter.

ORANGE PIE.

Mrs. Jennie Hawley.

One orange, one small cup sugar, one small cup sweet milk, two eggs, one tablespoon flour, one teaspoon butter. Grate the orange and mix with sugar, butter, yolks of eggs and flour; beat thoroughly, add milk, and bake with one crust. Beat the white of the eggs to a stiff froth, add sugar to make quite sweet, spread the frosting smoothly on top, return to oven and brown.

ORANGE PIE.

Mrs. Emma Olson.

Grate the rind of one and juice of two oranges, one cup of sugar, one tablespoon of flour and the yolks of three eggs, two tablespoons melted butter. Bake with one crust. Beat the white, add sugar and when pie is done spread the frosting and bake a light brown.

PINEAPPLE PIE.

M. B. Sexton.

Use either fresh or canned pineapples, grated. sweeten to taste. Small piece of butter, one tablespoon of flour. Bake with one or two crusts.

PINEAPPLE PIE.

Miss Gertrude Collins.

One cup sugar, one-half cup butter, one cup sweet cream, five eggs, one pineapple grated. Beat the butter and sugar to a cream. Add the beaten yolks of eggs, the pineapple and cream, and lastly the beaten whites, whipped in lightly. Bake with under crust.

SWEET POTATO CUSTARD PIE.

Mrs. D. A. Blaney.

One pint mashed sweet potatoes, one small cup sugar, two eggs, one pint of milk, butter size of hickory nut, one tablespoon cinnamon. Make two large pies. Better than pumpkin pies.

SWEET POTATO CUSTARD PIE.

Mrs. J. H. McMillan.

One large pint of potatoes, two cups of sugar, one quart of milk, two tablespoons of butter, three tablespoons of rolled crackers, four eggs, one teaspoon of cinnamon, one teaspoon of valilla. Boil the potatoes until very soft and press through a colander or a meat grinder. Add yolks of eggs, cracker crumbs, sugar, spice. Boil the milk with the butter in it and pour gradually over the mixture. Mix thoroughly, then add the whites of the eggs beaten stiff. This makes four pies.

PRUNE PIE.

Line crust with well cooked and stoned prunes, adding juice to make moist. Cream together tablespoon of butter, two of sugar and two of fine bread crumbs and beaten yolks of two eggs. Add well beaten whites and bake. Or cooked rhubarb may be added and seasoned well. Bake with two crusts.

PUMPKIN PIE.

Select deep yellow pumpkin, fine grained. Pare and cook slowly. When soft, and the water all boiled off, mash and set back on the stove where it can simmer until the pumpkin becomes brown and waxy.

Put through a colander, and to scant three pints of the pumpkin add eight well-beaten eggs, one teaspoon mace, one teaspoon cinnamon, one teaspoon ginger, half a nutmeg, a little salt, two cups light brown sugar, and two quarts of good sweet milk. Bake slowly until a nice golden brown.

PUMPKIN PIE.

Use a scant cup of stewed pumpkin to one teaspoon of flour or corn starch, tablespoon of molasses, one egg, teaspoon of butter, half teaspoon of ginger with cinnamon or nutmeg on top.

RAISIN PIE.

Cook for three-quarters of an hour. Add lemon juice, sweeten and thicken slightly. Put cool in pastry. A meringue may be used.

RHUBARB PIE.

Mix together one tablespoon of flour, butter size of hickory nut, scant cup of sugar and enough plant cut fine to make one pie. Serve warm.

RHUBARB PIE.

Stew two cups of chopped rhubarb and use as lemon in lemon pie.

SQUASH PIE.

Mrs. M. J. Braiden, Rochelle, Ill.

Squash one large pint, sugar two cups, milk one quart, butter two tablespoons, cracker three tablespoons, eggs four, ginger one teaspoon, extract of lemon one teaspoon, salt one teaspoon. Peel the squash, steam it soft, and strain it. To a large pint, add sugar, spice, salt and cracker crumbs, the latter rolled fine. Boil the milk, and melt the butter in it. Pour this gradually over the squash, stirring all the time. When thoroughly mixed add the eggs well beaten. Bake in deep plates, with a nice under crust.

STRAWBERRY PIE.

Simmer one quart berries ten minutes with a cup of sugar. Add level teaspoon of butter, tablespoon of corn starch and cook three minutes. Cool and fill crusts. Cover with meringue.

TOMATO PIE.

Line a deep pie pan with crust; slice rather thin green tomatoes and sprinkle with a cup of sugar and teaspoonful of cinnamon, and one of nutmeg; put in tablespoonful of butter; pour two tablespoonfuls of vinegar over same and before adding a thin upper crust sprinkle on a little flour.

TRANSPARENT PIE.

Miss Bird Lusk.

One cup C sugar, yolks of four eggs, one-half cup butter, one tablespoon vanilla. Melt butter, let cool slightly and add sugar and beat them; add beaten eggs and beat again. Use one crust. When baked add beaten whites, return to oven, brown slightly.

VINEGAR PIE.

Mrs. W. T. Deen.

Beat four eggs, add two full tablespoons of flour to one and one-half cups white sugar, one and one-half cups water, eight tablespoons good vinegar; flavor with nutmeg. Mix all together, put in crust and bake like custard, saving out the whites of two eggs for frosting. This recipe will make two pies.

WASHINGTON PIE.

Mrs. T. P. Gilbert.

One cup sugar, one egg, half cup sweet milk, one heaping tablespoon butter, one and a half cups flour, one heaping teaspoon baking powder, nutmeg to taste. Bake in two layers in quick oven. Filling—Into one pint of boiling milk stir the following: One tablespoon corn starch dissolved in a little milk, yolks of two eggs, half cup sugar. After this is cooked thoroughly, beat the whites of the eggs to a stiff froth

and stir into the cream while cream is still hot. Flavor with lemon. Spread between layers of cake and serve fresh. This makes a very nice dinner dessert.

A GOOD SHORT CAKE CRUST.

Mrs. Will Warren.
Mrs. Flora F. Romer.

In a mixing bowl put two cups flour, one-half teaspoon salt, two teaspoons baking powder, two tablespoons shortening, rubbed through the flour, one tablespoon sugar. Beat one egg light in a coffee cup and fill the cup with milk. Mix the dry ingredients with the egg and milk.

SWEET STRAWBERRY SHORTCAKE.

Mrs. Mary S. Evey.

Beat one cupful of sugar and one tablespoonful of butter together, and three eggs well beaten. Mix two cups of flour with one scant teaspoonful of cream of tartar and a small half teaspoonful of soda and rub through a sieve. Stir into the beaten eggs and sugar. Bake in deep tin plates. Four can be filled with the quantities given. Have three quarts of strawberries mixed with a cupful of sugar. Spread a layer of strawberries over one of the cakes, lay a second cake on this and cover with berries. A meringue, made with the white of one egg, and a tablespoonful of powdered sugar, may be spread over the top layer of strawberries.

BINDING FOR JUICY PIES.

Cora S. Shultz.

For fruit pies where the juice is apt to run over into the oven the following is useful: Tear strips one inch wide from clean old muslin. Dip in water, squeezing lightly, and bind tightly about the edge of the crust. The edge of the under crust must be brushed with water before the upper crust is put on, then both well pressed together. If managed rightly, the juice can come only from the opening in the center of top crust. After the pie has been removed from the oven, the strips of muslin can be easily torn off.

PUDDINGS.

DUTCH APPLE CAKE.

Mrs. A. B. Seaman, Denver, Col.

One pint flour, one-half teaspoon salt, one-half teaspoon soda sifted into the flour, one teaspoon cream of tartar, one-fourth cup butter, one egg, one scant cup milk, four sour apples, two tablespoons sugar. Mix in the order given; beat the egg with the milk, then stir into the dry mixture. The dough should be soft enough to spread half an inch thick on a shallow baking pan. Core, pare and cut four or five apples into eights: lay them in parallel rows on top of the dough, the sharp edge down and pressed slightly into it. Sprinkle sugar on the apple, with a little cinnamon if desired. Bake in hot oven twenty or thirty minutes. Serve with lemon sauce as a pudding.

APPLE PUDDING.

Mrs. C. M. Martin.

Put some lumps of butter on bottom or deep pudding dish and nearly fill with sliced apples. Take pint of flour, two teaspoons of baking powder sifted into the flour, a small piece of butter rubbed into flour, water sufficient to make a stiff batter. Drop this batter on top of the sliced apples in pieces about the size of a walnut, cover and boil on top of stove about half an hour. To be eaten with sugar and cream.

APPLE PUDDING.

Mrs. L. A. Babcock.

Five apples peeled and quartered, one-half cup butter, one-half cup sugar, two eggs. Beat until light and creamy. Pour over the apples and bake thirty minutes.

APPLE PUDDING.

Bessie Myrl White.

Pare and core six apples, put in a bake dish and cover with one and one-half cup of sugar and small piece of butter. Take one quart of boiling water, stir in three tablespoons corn starch, pinch of salt and one

half cup sugar. Boil until clear then pour over the apples and bake until done. Eat with cream.

DRIED APPLE PUDDING.

Edith Burlingim, Lincoln, Neb.

Three cups dried apples soaked over night in just the quanity of water they will absorb. Cook in one and one-half cups molasses one hour, then take one egg well beaten, one cup milk, sweet or sour, one teaspoon soda stirred in one cup molasses, one teaspoon cinnamon, one teaspoon cloves, one-half nutmeg (grated), one-half cup shortening, one cup raisins, flour to thicken thick. Steam three hours.

Sauce:—One cup boiling water, two teaspoons corn starch, one lemon, one cup sugar. Boil ten minutes.

APPLE TAPIOCA.

Mrs. Silas Porter, Topeka, Kan.

Soak one cup tapioca in one quart water over night, pare and slice a dish of apples, adding a little water and sugar. Bake. When nearly done, pour tapioca over apples and return to oven. Cook until it jellies. Eat with cream and sugar. Rice may be used the same way.

BREAD PUDDING.

Mrs. J. A. Hickman.

One pint bread crumbs, one cup molasses, one raisins (seeded), one of water, one of flour, one egg, one teaspoon of soda; steam two hours.

BROWN PUDDING.

Mrs. Anna Duke Richardson.

One and three-fourths cups of flour, one-half cup molasses, one cup fruit (chopped), one-half cup suet cut very fine, pinch of salt, one-half cup sweet milk, one egg, one-third cup sugar, one-half teaspoon soda. Steam two hours. Keeps well. Is nice warmed over.

CARROT PUDDING

Mary Fairchild.

One and one-half cups flour, one cup sugar, one cup seeded raisins, one cup currants, one cup grated po-

tatoes, one cup grated carrots, one teaspoon soda. Mix all together and steam or boil three hours.

CARAMAL SAUCE.

Brown half cup brown sugar and add one tablespoon butter, a pinch of salt and a cup of water. When boiling thicken with dissolved corn starch.

CHERRY COBBLER.

Make a rich shortcake dough, roll thin, cut in pieces the size of a saucer. Place in the center of each piece of crust two heaping tablespoonsful of canned seeded cherries, pinch the crust together. Place in pan containing one cup water, one cup sugar, one small half-cup flour, butter the size of a walnut and bake. The juice makes an excellent sauce for the cobbler.

STEAMED CHERRY PUDDING.

Mrs. H. B. Smith.

Two eggs, one cup sugar, piece of butter the size of an egg, one cup milk, two cups of flour, two teaspoons of baking powder, one cup of cherries, either fresh or canned. Pour in mold holding three quarts, steam one hour.

CHOCOLATE PUDDING.

Miss Alice Tapping.

Two tablespoons cocoa or one square of chocolate, one-half cup flour, one egg, one quart milk, three-fourths cup sugar. Beat egg, add sugar, add flour, beat together. When milk comes to a boil, add the rest and flavor with vanilla. Serve with cream when cold.

CHOCOLATE PUDDING.

Mrs. Clarence Buck.

One egg, three-fourth cup of sugar, one teaspoon baking powder (heaping), one tablespoon butter, two bars chocolate, one and one-half cups flour, one-half cup milk. Flavor with vanilla. Steam two hours. To be eaten with whipped cream or sauce.

CHOCOLATE BREAD PUDDING.

Soak two cups of stale bread crumbs in four cups scalded milk thirty minutes. Melt two squares of chocolate in a saucepan placed over hot water, add one-third of a cup of sugar and enough milk (from bread and milk) to make a consistency to pour. Add to bread and milk, with one-third cup of sugar, one-quarter teaspoon of salt, one teaspoon of vanilla, and two eggs slightly beaten. Turn into buttered baking dish and bake one hour in a moderat oven. Serve with hard sauce.

COCOANUT PUDDING.

Boil together one pint of rich milk, two tablespoons cornstarch, the whites of four eggs, a scant half cup sugar, and a little salt, adding last the beaten eggs. Flavor with lemon or vanilla as preferred, and when slightly cooled add half a grated cocoanut. Pour into a mold and set in a cold place. Nice served with soft custard.

GREEN CORN PUDDING.

Two well beaten eggs, one pint rich milk, one pint cut or grated green corn, half teaspoon of salt and a level tablespoon butter. Stir these well together, pour into a pudding dish and bake half an hour.

COTTAGE PUDDING.

Mrs. Lizzie M. Hanna.

One cup sugar, half cup butter, two eggs beaten separately, cup sweet milk, two cups flour, two teaspoons baking powder, flavor with nutmeg or lemon. Bake in a square pan. When done cut in squares and serve with hot sauce made of two tablespoons butter, cup sugar, table spoon flour, wet with a little cold water and stirred until like cream. Add a pint boiling water. Let boil two or three minutes. stirring all the time, flavor with nutmeg or extract of lemon.

COTTAGE PUDDING.

Mrs. Chauncey Sherrick.

One egg, one cup sugar, lump of butter size of walnut, one-half cup sweet milk, one cup flour, teaspoon baking powder. Flavor to taste. Bake thirty minutes.

Sauce:—One cup sugar, small lump butter, tablespoon corn starch or flour, flavor with lemon. Mix with boiling water.

BAKED CRANBERRY PUDDING.

Two full cups of flour, one milk, one cranberries, two teaspoons of baking powder, three tablespoons of butter. Bake one-half hour and serve with sweet sauce.

CRANBERRY PUFFS.

Mrs. E. R. Sturtevant.

Two cups sifted flour, four teaspoons baking powder, one-third teaspoon salt, rub one-fourth cup butter into flour, add two well beaten eggs, one cup rich milk and stir into flour with one pint of cooked cranberries well sweetened. Fill the buttered cups about half full of mixture and steam one hour in closely covered steamer. Sauce:—Boil together two cups sugar, one-half cup water and one cup cranberry juice, for five minutes. Add teaspoon of butter and tablespoon lemon juice and serve hot.

CURRANT PUDDING.

Mrs. Fred Patterson.

One egg, two tablespoons sugar, one tablespoon butter, three-fourths cup sweet milk, one cup of currants, two tablespoons baking powder, a little salt, enough flour to make stiff batter. Steam half an hour and serve hot. Sauce:—One egg beaten light, three-fourths cup sugar, one cup sweet milk, one tablespoon butter. Heat and flavor.

PLAIN CUSTARD.

To one pint of milk use two eggs well beaten, a rounded tablespoon sugar, pinch of salt and nutmeg

on top. Bake in cups or in dish—placed in pan of hot water in a moderate oven. Do not let boil. When a knife blade comes out clean it is done.

DATE PUDDING.

Mrs. K. A. Pence, Denver, Col.

Chop one-half lb. of stoned dates, one-half lb. figs and one-half lb. suet, add one cup flour, one-half cup sugar, one teaspoon each of ginger and cinnamon. Mix, and add one cup soft bread crumbs, one-half cup milk and two eggs, well beaten. Turn into a mould, with a tight cover, set in a vessel of water on top of the stove, steam three hours. This is enough for eight people.

Hard Sauce:—Cream one-fourth cup butter, add gradually one cup of powdered sugar, and beat very light. Add the white of an egg, and beat again, then add gradually one teaspoon vanilla. Chill before using.

DAINTY PUDDING.

Miss Emma Tucker, Chicago.

Take two ounces citron and one orange. Grate two large cups of stale bread, and soften it with a cup of water. Grate the rind and squeeze the juice of the orange, cut the citron in small bits and mix them with bread, together with the yolks of two or three eggs, and sugar enough to sweeten the mixture. Butter six small cups. Just before putting the pudding in the oven, beat the whites of the eggs to a stiff froth, quickly mix them with the bread and fruit, distribute them in the buttered cups, and bake the little puddings slowly for about twenty minutes, or until they are brown. They are to be served hot and with cream sauce.

DANDY PUDDING.

Mrs. H. B. Smith.

One quart milk, four eggs, two tablespoons corn starch, half cup sugar, one teaspoon vanilla. Cook milk in double boiler, moisten corn starch with a little cold milk, add to boiling milk, stir and boil five min-

utes; beat yolks of eggs and sugar until light, add to boiling milk; take from fire, flavor and pour into baking dish. Use whites for meringue, browning lightly. Serve cold. Two dozen macaroons may be placed on top before adding meringue.

A DELICATE DESERT.

Mrs. Mary Pillsbury.

Bake a sponge cake. Have it two inches deep when done. Over this pour boiled custard. Just before serving slice some peaches and put over the cake. Beat the whites of the eggs to a froth and put over the top. For custard use the yolks of the eggs and whites for the top. Oranges may be used instead of peaches.

PLAIN ENGLISH PUDDING.

Mrs. Will Warren.

One cup suet chopped fine, two eggs, one cup molasses, two teaspoons baking powder, one cup of milk, one-half teaspoon cinnamon, one cup raisins, one-half teaspoon allspice. Tie loosely in cloth dredged with flour, boil two hours. Serve with dip to suit taste.

FIG PUDDING.

Mrs. H. W. Dredge.

One cup molasses, one cup chopped suet, one pint chopped figs, one teaspoon cinnamon, one-half teaspoon nutmeg. Dissolve one teaspoon soda in hot water, add one cup milk. Beat two eggs light and stir into mixture, add two and one-fourth cups flour. Beat all thoroughly. Fill buttered moulds three-fourths full and steam three hours. Serve with hot sauce.

FIG PUDDING.

Mrs. Oel French.

One-half pound figs chopped, one cup dry bread crumbs, two eggs, one-half cup chopped suet, one-half cup sugar, one scant cup sweet milk, one-half teaspoon baking powder sifted with one-half cup flour. Steam one and one-half hours.

Sauce:—One cup sugar, one-half cup butter—

creamed; add two well beaten yolks of eggs, and one pint of boiled cream. Place over fire and heat through, but do not boil.

FIG PUDDING.

Mrs. Mary R. Irwin.

Six ounces figs, chopped fine, six ounces of suet, three ounces bread crumbs, three ounces sugar, three eggs, and a little nutmeg. Steam three hours.

Sauce:—Beat up one teacup of butter to a cream as for cake, add two cups of sugar and flavor with a teaspoon of vanilla.

FOOD FOR THE GODS.

Mrs. Hugh Marshall.
Mrs. S. K. White.

Six eggs well beaten, separately. Two cups sugar, nine tablespoons cracker crumbs stirred with two teaspoons baking powder, one pound English walnuts, broken, one-half pound dates cut in halves. Bake slowly about one and a quarter hours. Serve with whipped cream. This will serve sixteen people.

FRENCH PUDDING.

Mrs. Henry Ewing.

Beat four eggs very light. Make a batter of two teacups of flour, three teacups of milk, and one of cream; pour in the eggs and beat all well together. Add a tablespoon of melted butter and bake from twenty to thirty minutes. Serve with white sauce.

FRUIT PUDDING.

Miss Fannie Davidson.

One cup milk, one egg, piece butter size of an egg, one teaspoon soda, two small teaspoons cream tartar, flour to make a stiff batter, one cup of tart fruit. Steam one hour. Serve with any rich sauce preferred.

FRUIT PUDDING.

Mrs. Frank R. Campbell, Chicago.

Four oranges, four bananas, peeled and cut fine

and sweetened, make a custard with one and one-half cups of milk, two tablespoons of sugar, yolks of two eggs, one tablespoon of cornstarch, add a pinch of salt, and vanilla to suit taste. When cold, pour the custard over fruit and mix. Make a meringue of the whites of the eggs and one tablespoon of sugar, spread over the pudding in the dish in which it is to be served. The addition of pineapple or grated cocoanut is an improvement.

STEAMED FRUIT PUDDING.

Mrs. E. R. Sturtevant.

One large cup suet, two cups bread crumbs, one-half cup sugar, one-half cup chopped nuts, one cup chopped dates and figs, one-half cup flour, one and one-half teaspoons cinnamon, one-half teaspoon cloves, one teaspoon nutmeg, one-half teaspoon salt, three-fourths cup N. O. molasses, one teaspoon soda in one cup sour cream. Mix thoroughly and steam in buttered mold three hours.

GINGER PUDDING.

Cream three-quarters cup butter, measured solidly, add two cups of sugar, one cup of milk, and four cups of flour sifted with one level tablespoon of ginger, four level teaspoons of baking powder, and then four well beaten eggs. Bake in a buttered pan three-quarters of an hour. Serve with a liquid sauce.

GRAHAM PUDDING.

Mrs. O. D. Hawkins.

One cup molasses, one cup sweet milk, one cup raisins, two cups Graham flour, two teaspoons soda, and a little salt. Stir the molasses and milk, divide the flour and stir in raisins, then soda in part of flour, stir all together. Put in round cake tin with a pipe in, and steam two and one-half hours. Have ready cup of powdered sugar, scant half cup butter beaten to a cream, moulded into a brick, set out to cool on a plate. Then cut your pudding like cake and cut a slice of the cream, and serve on plate with the pudding.

HONEYCOMB PUDDING.

Mrs. W. J. Sanborn.

Mix together one cup flour and one-half cup sugar; add four eggs, one cup molasses and one teaspoon soda stirred into one-half cup milk. Bake in a slow oven one hour. Serve with plenty of cream or a lemon sauce.

ILLINOIS PUDDING.

Mrs. P. A. Baldwin.

One egg, one-quarter cup sugar, one-half cup butter, one cup sweet milk, one cup raisins, or any kind of fresh fruit, one and one-third cups flour, one heaping teaspoon baking powder. Steam for one hour. Serve with any sauce preferred.

INDIAN PUDDING.

Mrs. L. A. Babcock.

To one quart of milk, when hot, add four tablespoons corn meal thick enough to make porridge. When cool, add half cup chopped suet, two eggs, with sugar to taste, salt, cinnamon and nutmeg. Bake two or three hours. Fruit may be added.

INDIAN MEAL SOUFFLE.

One pint of milk in a double boiler. Stir into it when hot two-thirds cup of white granulated corn meal. Cook until smooth and thick. Take from the fire, add one tablespoon butter and the yolks of four eggs, beat the whites stiff and stir them carefully in; turn the mixture into a baking dish and bake in a quick oven thirty minutes. Serve with vanilla sauce. One egg, one cup of sugar, butter size of an egg; steam ten minutes, teaspoon of vanilla.

JELLIED PEACHES.

Miss Minnie Babcock.

Drain juice from a can of peaches, add one cup sugar and boil ten minutes. Add one-half box gelatine soaked in cup of cold water. Take from stove as you put in gelatine. When thoroughly dissolved, strain over peaches. Eat cold with cream and sugar.

JERUSALUM PUDDING.

Mrs. S. S. Hallam.

One pint whipped cream, one-fourth package gelatine soaked in one cup cold water and then set over hot water, one-half cup sugar, one-half cup boiled rice, one-half cup chopped figs, one-half cup chopped nuts, one teaspoon vanilla. Chill and serve with whipped cream and cherries on top.

A KENTUCKY PUDDING.

Miss Bettie Moore.

Wash one cup rice, boil in one pint of milk or cream until tender, then add one cup sugar, one cup of seeded raisins, teaspoon vanilla and one-half teaspoon salt and bake slowly. Cover with marshmellows (do not put on when pudding is too hot), and garnish with candied cherries. Serve with sauce or whipped cream.

Sauce:—Cream, three-fourths teacup of butter and stir in one large tablespoon of flour, add two teacups light brown sugar and one teacup of cream, set in a pan of hot water and stir until creamy and smooth, but do not boil.

MARCHIONESS PUDDING.

Mrs. W. B. Johnston, Enid, Okla.

Put one box Knox gelatine to soak in one-half pint cold water, let strain while preparing the following: one pint cream whipped, whites of two eggs, beaten stiff, whip eggs and cream together, add two-thirds cup of sugar, one can pineapple, (run through chopper), last add gelatine, put in cool place, let mould and slice for serving. Will serve twenty-four.

MACAROON PUDDING.

Mrs. Silas Porter, Topeka, Kas.

Make a custard of one quart milk, two tablespoons corn starch dissolved in a little cold milk, the yolks of four eggs, six tablespoons sugar. Boil three or four minutes, cover the bottom of a baking dish with macaroons and pour over them the custard. Then

another layer of macroons and custard until it is all used. Beat the whites of the eggs with sugar, spread over top and brown slightly. Can be made the day before. Serve very cold.

MAPLE CREAM.

Mrs. E. C. Cady.

Mix two tablespoons of maple sugar into the unbeaten whites of three eggs. Stir constantly while adding two cups of hot milk. Fill custard cups two-thirds full of this mixture and set in a pan of hot water. Bake for thirty minutes; when cold turn out on dish, sprinkle generously with maple sugar and surround with whipped cream.

MOONSHINE PUDDING.

Mrs. Edna Brown.

Whites six eggs, beaten stiff. Add gradually six tablespoons powdered sugar, beating for not less than fifteen minutes. Then put in one tablespoon preserved peaches in small bits. In each saucer put in some rich cream, whipped, sweetened and flavored with vanilla, and on the cream place a liberal portion of the moonshine. This makes enough for eight persons.

NUT PUDDING.

Mrs. Chas. Hoy.

One cup molasses, three-fourths cup chopped suet, one cup sweet milk, two and one-half cups flour, one pound English walnuts (chopped), one-half pound of figs (chopped), one-half teaspoon of nutmeg, salt and soda. Steam two and one-half hours.

NUT PUDDING.

Mrs. Anna Duke Richardson.

One cup chopped nuts, one cup prunes or raisins. Add these to the whites of six eggs beaten stiff and two cups sugar. Bake in slow oven one hour. Serve with whipped cream.

ORANGE PUDDING.

Mrs. C. C. Merridith.

Five oranges cut up and laid nicely in a dish with one coffee cup sugar poured over them. Let one pint of rich milk get boiling hot; stir in the yolks of three eggs and one tablespoon corn starch. When thick pour over the oranges. Beat the whites with one tablespoon of sugar; spread over the pudding and brown in the oven. Serve cold.

ORANGE SHORTCAKE.

Miss Jennie Mitchell.

Three teaspoons baking powder to one quart of flour, add two tablespoons butter and thoroughly mix and add either milk or water to make a soft dough. Bake in two cakes, and when done split and spread with butter. For the filling remove the pulp from a half dozen oranges, sugar to taste. Drain off the juice and spread pulp between cakes. Serve with sauce.

Sauce:—One pint water, one tablespoon corn starch, two tablespoons butter, one cup sugar, and if preferred one well beaten egg; adding last the juice of oranges.

PEACH PUDDING.

Mrs. Juliet Shultz.

Fill a buttered baking dish with sliced peaches and pour over the top a batter made of one tablespoon of butter, one-half cup of sugar, one egg, one-half cup sweet milk, and one cup of flour in which has been sifted one heaping teaspoon baking powder. Bake in a moderate oven. Serve with sauce. Use apples in the same way.

CANNED PEACH DUMPLINGS.

Katharine H. Peterson.

Sift two cups flour, with four level teaspoons baking powder and rub in three level tablespoons butter. Mix with milk to make a soft dough that can be handled and rolled out nearly as thin as for pies. Cut

in squares and place the two halves of a canned peach in center, sprinkle with sugar, then fold the dough around fruit and pinch the edges well together, place in pan and bake. Serve with hard sauce.

Sauce:—Rub one quarter cup butter to a cream with one cup powdered sugar, add a tablespoon lemon juice and beat light. Excellent made with fresh peaches.

PEACH SHORTCAKE.

Make a rich biscuit dough. Bake in two layers. Butter and put layer of well sweetened peaches between the layers and serve with cream.

PLUM PUDDING.

Mrs. Chauncey Sherrick.
Miss Katharine Phelps.

One cup bread crumbs, two cups flour, one cup of suet chopped fine, one and one-half cups brown sugar, one cup sweet milk, one cup raisins, one teaspoon soda, one-half teaspoon each of cloves , salt and cinnamon. Steam two hours.

PLUM PUDDING.

Mrs. P. A. Baldwin.

One cup finely chopped beef suet, two cups bread crumbs, one cup molasses, one cup chopped and seeded raisins, one cup well washed currants, one teaspoon salt,, one teaspoon each of cloves, cinnamon, allspice and soda, one cup of milk, and flour enough to make a stiff batter. Put into well greased pudding mold and steam not less than four hours.

ENGLISH PLUM PUDDING.

Mrs. J. Shultz.

One pound each of finely chopped suet, sugar, currants, stoned raisins, two pounds soaked bread, six well beaten eggs, one teaspoon of salt, two teaspoons of baking dowder, one grated nutmeg; mix all together thoroughly; take a square piece of cotton cloth, dip in scalding hot water, flour it well and lay

it over a pan, place the pudding in the cloth and tie it closely; put it in a pot of boiling water for five hours. Have boiling hot water ready to fill the pot as it boils away, so as not to let it get below boiling heat.

Sauce:—One cup sugar, half cup butter beat to a cream, a teacup boiling water, two teaspoons flour scalded together; flavor to suit taste.

ENGLISH PLUM PUDDING.

Mrs. E. I. Camm.

One pound suet (shredded and chopped fine), one pound bread crumbs, one pound sugar, one pound raisins (seeded), one pound currants, one-fourth pound citron, one-fourth pound candied lemon peel, one pint milk, eight eggs, three tablespoons cinnamon, two tablespoons cloves, one tablespoon mace, one nutmeg, one teaspoon soda. Put in a well buttered mould and steam eight hours. Serve with hard sauce.

Hard Sauce:—Two cups sugar, one-half cup butter beaten to a cream, yolks of two eggs; flavor with lemon.

PRUNE CREAM.

Mrs. Melville Brewer.

Heat one pint prune juice, thicken with two tablespoons cornstarch, mold in flat dish. When ready to serve turn out, cover with layer of sliced bananas, then cover with one pint of whipped and sweetened cream.

PRUNE PUDDING.

Mrs. W. J. Bryan, Lincoln Neb.

One cup stewed prunes, one cup English walnuts, chopped, or chopped kernels of prunes, two cups sifted sugar, pinch of salt and well beaten whites of six eggs. Bake in slow oven one hour and twenty minutes. Serve with cream as soon as done.

PRUNE PUDDING.

Mrs. Ella Rogers Hughes.

To one quart prunes add one quart water and sugar

to taste. Cook slowly until quite soft. It will require several hours. Pour off syrup, seed the prunes and put them in a baking dish with the syrup and the beaten whites of six eggs mixed in. Bake fifteen or twenty minutes in a moderate oven. Serve with whipped cream.

PRUNE SOUFFLE.

Mrs. Junita Xander.

One pound of stewed prunes, whites of two eggs, one-half cup sugar. After the prunes are stewed let juice boil down, remove the stones and mash prunes in the juice, beat the eggs very stiff and add gradually the sugar, beating all the time, then stir in the prunes. Bake twenty minutes, serve with hot custard sauce made of one pint of milk, yolks of the eggs; sugar and vanilla flavoring.

PRUNE WHIP.

Mrs. J. H. McMillan.

Whites of six eggs beaten very stiff, twenty stewed prunes cut into bits, six tablespoons sugar. Beat together and bake twenty minutes. Serve with cream.

PRUNE WHIP.

Mrs. Lou Seaton, Seaton, Ill.

Whites of five eggs beaten very stiff, sugar to taste, one cup seeded prunes chopped a little, one-half cup English walnuts, mix, bake twenty minutes. Serve with whipped cream.

PRUNE WHIP.

Mrs. Mary Dalton, Enid, Okla.

Beat the whites of five eggs to a stiff froth, add one cupful of mashed and pitted stewed prunes, two-thirds cup of sugar, one teaspoon of vanilla and turn into a pan. Set in oven to brown.

Sauce:—Heat a pint of milk and when near boiling beat in the yolks of five eggs mixed with one-half a cup of sugar. When at the boiling point remove from fire, let cool and flavor with vanilla.

PUDDING.

Mrs. Wilbur S. Walker.

One-half cup of butter, one and one-half cup of sugar, two-thirds cup of milk, the whites of four eggs, three cups of sifted flour, three teaspoons of baking powder, one teaspoon each of vanilla and lemon extract. Sauce for pudding:—Beat one egg until light, add juice of two lemons, half cup of sugar. Boil all together until thick.

THE QUEEN OF PUDDINGS.

Mrs. W. T. Leader.

Take one pint of nice bread crumbs, add a quart of milk and one cup sugar, the yolks of four eggs well beaten, and the rind of a fresh lemon grated, a piece of butter the size of an egg, one spoon of flour and bake well. Beat the whites of the eggs to a stiff froth and add one cup of pulverized sugar and the juice of the lemon. Spread over the pudding a layer of jelly and then the whites of the eggs and bake a light brown.

QUICK PUFF PUDDING.

Two cups flour, one-half teaspoon salt, two teaspoons baking powder, milk to make drop batter. Steam in individual cups, add four strawberries to each cup.

Sauce:—One-half cup butter, one cup sugar, two eggs, one cup milk. Cook.

RAISIN PUFFS.

Mrs. L. M. Dougherty.

Five tablespoons sugar, half cup of butter, one cup sweet milk, two eggs, two teaspoons baking powder, one cup raisins seeded, flour to make as stiff as cake dough; put in cups and steam one-half hour. Serve with lemon sauce.

RAISIN AND CITRON PUDDING.

Mrs. Henry Ewing.

Three cups of fine dry bread crumbs, one cup of

beef suet (minced fine), one cup sugar, one cup of chopped raisins, one cup of chopped citron, two cups of sweet milk, three eggs, one teaspoon soda, grated nutmeg and cinnamon. Soak the bread crumbs in the milk and eggs well beaten, add sugar, salt, suet, fruit and spices. Put into a buttered mold with a tight top. Set in a kettle of boiling water and boil three hours. Serve hot with sauce made as follows:

Sauce:—One cup sugar, one cup water, one and one-half cups butter, one tablespoon corn starch, one teaspoon vanilla. Beat sugar and butter to a white cream, mix the starch with a little bit of water and stir into a cup of boiling water. Let it boil and then turn slowly into the butter and sugar, beating all the time and add the vanilla.

RICE PUDDING.

Mrs. Anna Duke Richardson.

Three small tablespoons rice, four tablespoons of sugar, one teaspoon butter, one quart milk, nutmeg, pinch salt. Bake two and one-half hours. Stir frequently. Serve with cream.

RICE PUDDING.

Mrs. Georgia Bell, Lincoln, Neb.

One cup of rice boiled in one quart of milk, until soft and lost in milk, one cup almonds blanched and cut up in milk. Add two tablespoons of gelatine when rice is partly cool, stir till dissolved. Add cup of sugar and when cold one quart of whipped cream. Serve cold.

RICE PUDDING.

Mrs. Sarah K. Delano.
Mrs. M. E. Duke.

One cup of rice soaked over night in a cup of cold water. When time to cook add one cup of raisins, one cup of sugar, one piece of butter, one nutmeg, nine cups of milk. Bake one hour.

ROYAL PUDDING.

Mrs. Blanche Wells Clark.

One box gelatine soaked in one cup water, one-half cup lemon juice and half cup water, two cups sugar and half of the gelatine, warmed and stirred until dissolved. If desired color green, pour in mold and set to cool while you prepare the second part. One cup orange juice, two cups sugar and the other holf of the gelatine. Color red, set to cool till thick as cream, then add the well beaten whites of three eggs. Pour into cavity made in green part. Serve with boiled custard or whipped cream.

Custard:—Five yolks of eggs, two cups milk, one cup sugar.

SAGO PUDDING.

Mrs. Janie S. Pebbles.

To three pints boiling water add one cup of sago. Boil until the sago is transparent, then add one cup sugar; let cook a few minutes then add four tablespoons sour jelly (currant is best), stir until dissolved; take from the fire and add one teaspoon vanilla. Pour into a dish you wish to serve it from and when cold eat with sweetened cream flavored with vanilla.

SCOTCH PIE.

Slice four or five tart apples in a granite pie pan. Add two tablespoons water. Cover with a mixture made like biscuits, using either sour milk and soda, or sweet milk and baking powder, only a little more shortening. Stir stiff enough to spread over apples. Serve with apples up, and cover plentifully with a liquid sauce. Good cold or warmed over.

SNOW CUSTARD.

Mrs. Sara Bond Hanley.

Half package gelatine, three eggs, one-half cup of sugar, juice of one lemon. Soak gelatine one hour in cup of cold water, then add sugar, lemon juice, and one pint boiling water; stir until dissolved, and set away until quite cold; then beat the whites of eggs very stiff and whip the gelatine in them spoonful at a

time, whipping slowly and evenly for half an hour or till quite stiff. Serve in sherbet cups with whipped cream piled on top. Or can be moulded in small cups and served with plain custard made of the yolks of the eggs.

SPONGE PUDDING.

Miss Ida Matthews.

One pint new milk, two tablespoons flour. Make thickening with flour and part of the milk. Put the rest of milk in a double boiler. When it boils stir in the thickening. Cream one cup sugar and one-third cup butter, stir into the thickened milk. Remove from fire and cool. Beat five eggs separately, stir in the yolks first and then the whites; flavor. Butter a two-quart pan, pour the pudding in, set in a pan of hot water and bake one hour in a slow oven. Serve warm.

Dressing:—One cup sugar, one-half cup butter, white of one egg beaten stiff. Heat on back of stove.

SPONGE PUDDING OR SOUFFLE.

Mrs. John M. Jewett, Chicago.

One-fourth cup sugar, one-half cup flour, one pint milk (boiled), one-quarter cup butter, yolks five eggs whites of five eggs. Mix sugar and flour, wet with a little cold milk and stir into the boiling milk. Cook until it thickens and is smooth. Add the butter and when well mixed stir it into the well beaten yolks of the eggs. Then add the whites beaten stiff. Bake in cups or in a shallow dish or in paper cases in a hot oven. Place the dish in a pan of hot water while in the oven. Serve with cream sauce.

STEAMED PUDDING.

Mrs.Mrs. Henry Pattee.

One and one-half cups fine bread crumbs, one-half cup flour, one teaspoon cream tartar mixed with it; three-fourths cup chopped suet, three-fourths cup stoned raisins, one-half cup molasses, one-half cup milk, one-half teaspoon soda dissolved with the molasses, one-half teaspoon salt, one-half teaspoon

cloves, one-half teaspoon cinnamon, nutmeg to taste. Steam three hours. Serve hot.

Sauce:—One teacup sugar, one-half cup water, one cup milk, one teaspoon butter, one teaspoon corn starch dissolved in a little milk. Boil till well done. Pour this over the white of one egg beaten stiff.

STEAMED PUDDING.

Mrs. John Nesbit Swan.

Two eggs, one cup sugar, piece of butter size of an egg, one cup of milk, two cups of flour, two teaspoonfuls of baking powder. Pour into a mold holding at least three quarts into which previously has been placed a layer of fruit, either raw or canned, with the juice poured off. Steam one hour and eat with the following hard sauce: One-half (or more) cup butter, one cup sugar—creamed. To this add one egg that has been beaten till very stiff. Flavor.

STEAMED PUDDING.

Mrs. W. H. Wolf.

One cup sugar, two-thirds cup butter, one cup sweet milk, one cup raisins, three cups flour, one teaspoon soda, one teaspoon all kinds spices. Steam two hours. Serve hot with a dressing of ten tablespoons of powdered sugar, two tablespoons of butter, whip to a cream. Add the whites of two eggs beaten stiff. Season with vanilla.

STEAMED PUDDING.

Mrs. L. M. Dougherty.

One and one-half cups of sugar, one cup sweet milk, three cups flour, one-half cup butter, one egg, one good teaspoon of soda, one teaspoon of cinnamon, one teaspoon of cloves, one-half cup of chopped citron, one cup of raisins or currants. Sauce for Pudding:—One-half cup of butter, one-half cup flour, one cup sugar. Mix thoroughly. Add one pint of boiling water. Stir briskly and cook fifteen minutes.

STEAM PUDDING WITHOUT EGGS.

Mrs. W. E. Burns.

One quart flour, one pound chopped raisins, one and one-half cup chopped suet, one teacup molasses, one teacup brown sugar, one teaspoon soda, two cups of sweet milk, little salt. Steam four hours.

SUET PUDDING.

Miss Alice Winbigler.

Two cups bread crumbs, one cup raisins, one-half cup suet, one cup sweet milk, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon cloves, one tablespoon sugar, pinch of salt. Steam two hours.

Pudding Sauce:—Six tablespoons sugar, two tablespoons butter, one of flour, teaspoon nutmeg. Mix well together and add ten tablespoons boiling water. Cook until done.

SUET PUDDING.

Mrs. Duke.

One cup of suet, one cup of molasses, one cup sour milk, one cup of chopped raisins, two cups of flour, one teaspoon soda. Flavor with nutmeg and cloves. Steam three hours.

SUET PUDDING.

Mrs. C. E. McGowan.
Mrs. E. A. Rankin.

One cup molasses, one cup suet chopped fine, one cup sweet milk, one cup raisins, one-half cup currants, two and one-half cups flour, one-half teaspoon soda in the molasses. Mix well, salt and spices to taste, steam three hours. (One-half cup melted butter may be used instead of suet).

SUET PUDDING.

Mrs. Alice J. Tapping.

Two and one-half cup of bread crumbs, one-half cup each of suet, raisins, currants, N. O. molasses and sweet milk, one egg, one-half teaspoon each of cloves, cinnamon and soda, pinch of salt. Steam three hours.

SUET PUDDING.

Mrs. Alice Carey, Peoria.

Two-thirds cup of chopped suet, one of sugar, one of raisins, one-half of water, two of flour, one egg, one teaspoon of cinnamon, two of baking powder. Steam two hours.

SWISS PUDDING.

Mrs. E. C. Cady.

Grate rind of one lemon into one pint of milk, put in double boiler. Rub together one teacup flour and four tablespoons of butter. Pour the boiling milk over this and return to boiler, cook five minutes, stirring first two. Add the beaten yolks of five eggs and three tablespoons sugar. Remove at once from the fire. When cold add beaten whites of the eggs. Pour in well buttered dish and steam forty minutes.

TAPIOCA PUDDING.

Mrs. T. H. McMichael.

Soak eight tablespoons of tapioca over night. Heat a quart of milk and when it has just reached the boiling point, stir in the tapioca, and set on back of stove. Beat together the yolks of two eggs and one cup of sugar until very light; add to milk and tapioca; stir in three sour apples pared and sliced thin or two cups of apple sauce. Bake in a slow oven, stirring two or three times. Make meringue of whites of eggs and brown. Serve with cream and sugar, hot or cold.

TAPIOCA PUDDING.

Mrs. I. Matthews.

Cover three tablespoons of tapioca with water and soak over night. In the morning drain and add one quart milk and one small cup of sugar, and boil half an hour. Then add the yolks of four eggs and boil five minutes. Beat the whites and spread on top and brown in the oven.

TAPIOCA PUDDING.

Mrs. Earl O. Stewart.

Soak two large tablespoons of tapioca till it swells. Add one quart of rich milk, and sugar to taste. When boiling add two eggs beaten with little cold milk. Flavor and mould.

TAPIOCA WITH PINEAPPLE.

Mrs. Jos. Stevenson, Tarkio, Mo.

One-half cup tapioca. Soak over night in enough water to cover. In the morning add two pints of water and cook slowly until transparent. One and one-half cups of sugar and a little salt. Bake one hour. Remove and add one-half can of grated pineapple. Serve with whipped cream. Other fruit may be used.

TAYLOR PUDDING.

Mrs. Lucy Clark.

One cup of molasses, one cup suet, one cup of sweet milk, one teaspoon soda, flour to thicken, raisins or currants. Steam two hours. Sauce:—One egg, table spoon flour, one-half cup sugar, one spoon of butter. Mix and thicken with boiling water.

TRANSPARRENT PUDDING.

Mrs. H. Ewing.

Yolks of eight eggs, three-fourths pound butter, one pound sugar, one nutmeg, one pint cream; mix well, put into a pan and set over a vessel of boiling water for a few minutes. To be baked in rich puff paste.

VEGETABLE PUDDING.

Mrs. Fred Wildemuth.

One cup each of chopped suet, grated potatoe, grated carrot, sugar, raisins, flour; one teaspoon allspice, cinnamon, nutmeg and salt; one-half teaspoon soda. Steam two hours. To be eaten with hard or liquid sauce.

VANILLA SOUFFLE.

One-half pint of milk in a double boiler, moisten

three tablespoons of flour in a little cold cream or milk. Cook until it thickens; separate four eggs; add the yolks of the hot mixture, take from the fire, mix thoroughly, then add the well beaten whites of four eggs, stirring carefully. Fill into greased custard cups, stand them in boiling water, bake in good oven fifteen or twenty minutes. Serve with vanilla sauce.

WOODFORD PUDDING.

Mrs. C. M. Johnson.
Mrs. Eli Dixson, Roseville.

Three eggs, one cup sugar, one-half cup butter, three-fourths cup flour, one teaspoon soda dissolved in one-third cup sour milk, one teacup jam (raspberry). Bake slowly.

Sauce for above:—Three eggs (the yolks), one cup sugar, butter the size of an egg; cream butter and sugar together. Make thin as desired with boiling water. Put in a bowl and set in a vessel of hot water. Use whites of the eggs for top of pudding.

PUDDING SAUCE.

Mrs. Lizzie Hanna.

One white and two yolks of eggs beaten light, beat into this two cups powdered sugar until perfectly smooth then add one-half cup scalded milk.

PUDDING SAUCE.

Mrs. E. A. Root.

One pint water, one tablespoon corn starch, two of butter, one cup sugar, boil together. One well beaten egg may be added and the juice of oranges.

PUDDING SAUCE.

One cup sugar, one-half cup butter, yolks of two eggs. Beat all together very light, then add the whites well beaten. Flavor to taste. Steam over boiling water.

LEMON SAUCE FOR PUDDINGS.

Mrs. A. B. Seaman.

Two cups hot water, one cup sugar, three teaspoons

corn starch, grated rind and juice of one lemon, one tablespoon butter. Boil the water and sugar five minutes and add the corn starch wet in a little cold water. Cook about ten minutes, then add the lemon and butter. Stir until the butter is melted and serve at once. Add more water if too thick.

MAPLE SUGAR SAUCE.

Mrs. E. A. Welch, Enid, Okla.

A delicious sauce for apple dumplings, or a plain corn starch pudding is made from maple sugar. Cut enough of the sugar very fine to make one-half cup. Add one-half cup water and dissolve. After the sugar reaches the boiling point cook five or six minutes and take from the stove. Have ready the heaten whites of two eggs and pour over the syrup a little at a time, beating constantly with an egg beater until all is added. Add one tablespoon of lemon juice and just before serving whip in one-third cup sweet cream. This also makes a nice filling for cake.

SAUCE FOR PLUM PUDDING.

Mrs. Junita Xander.

Six eggs beaten separately, one and one-half cups sugar beaten with yolks, one-half cup of cream. Very good without cream.

STRAWBERRY SAUCE FOR SHORTCAKE.

Miss Amy Rogers.

One and one-half teacups butter, one-half teacup sugar, one pint strawberries mashed till juicy. Beat butter and sugar to a cream. Add berries and the beaten white of an egg.

Jelly, grape and other fruit juices are delicious in pudding sauces. Brown sugar instead of white makes an agreeable change.

Prunes and well soaked dried apples may be used with other fruit in suet puddings.

CAKES.

"He that would have a cake out of the wheat, must tarry the grinding. Hereafter the kneading, the making of the cakes, the heating of the oven and the baking; nay, you must stay the cooling, too, or you may chance to burn your lips."

Troilus and Cressida.

LOAF CAKES.

GENERAL RULES.

Use winter wheat flour. Sift three or four times before measuring for sponge cakes. Sift baking powder with a little flour. Add cream of tartar to whites of eggs. One teaspoon of cream of tartar and one-half of soda may be used instead of two teaspoons of baking powder. If butter is cold, warm sugar slightly to cream. Fold in but do not beat in whites of eggs. Place in moderate oven till cakes rise. Then increase heat. Be careful of measurements.

ANGEL FOOD CAKE.

Mrs. Frank Lee, Roseville.

One cup of flour, one and one-half cup sugar, two tablespoons potato flour, one teaspoon cream of tartar in flour, one teaspoon of vanilla. Sift together seven times. Whites of eleven eggs beaten very stiff.

ANGEL CAKE.

Whites of eight large or nine small eggs. one and one-fourth cups of granulated sugar, one cup flour, one scant teaspoon baking powder, salt and flavoring. Have everything ready before commencing to beat the eggs.

ANGEL FOOD CAKE.

Mrs. Eliza Smith.

Whites of ten eggs, one tumbler fine granulated sugar, one tumbler winter wheat flour, one teaspoon

cream of tartar and a little salt. Sift the sugar before measuring, sift the flour, add cream of tartar and salt. Sift three times. Beat the whites of eggs until light, beat the sugar in thoroughly and add the flour. Flavor to taste. Bake one hour.

BAKING DAY CAKE.

Mrs. Anna Hamilton.

Add to two cups bread sponge two cups sugar, one cup butter, one and one-half cups chopped raisins, two eggs, whites and yolks beaten separately, one scant teaspoon ground cloves and two of cinnamon, one teaspoon of soda in one-half cup warm water and two cups flour Bake in two layers or as loaf cake, letting stand in the pans one hour before baking. Use Fondant icing. This cake will keep a long time—under lock and key.

BIRTHDAY CAKE.

Mrs. E. I. Camm.

Three cups sugar, one and one-half cup butter, beaten to a cream, one and one-half cup sour milk (or part cream), six eggs beaten separately, two pounds seeded raisins, well floured, one-fourth citron, two teaspoons vanilla, two teaspoons lemon, one level teaspoon soda. Stir quite stiff with flour. Bake two hours.

BLACKBERRY CAKE.

One cup butter, two cups sugar, three-quarters cup buttermilk, two cups blackberry preserves, four eggs, save white of one to put between layers, one good tablespoon soda, five cups flour, one tablespoon cinnamon, allspice and cloves, and a little nutmeg.

BROWN STONE FRONT CAKE.

Half cup chocolate shaved, half cup sweet milk, one cup sugar, yolk of one egg. Boil till thickens and cool. Three-fourths cup sugar, two-thirds cup butter, two eggs, one cup milk, two and one-half cups flour, two teaspoons baking powder. Add the chocolate. Bake in shallow, oblong tin.

BLACK CHOCOLATE CAKE.

Two cups sugar, good one-half cup butter, one-half cup sweet milk, two cups flour, two teaspoons baking powder, two eggs, two teaspoons vanilla, one-half cake Baker's chocolate dissolved in one-half cup boiling water. Stir in the last thing while hot.

BURNT SUGAR CAKE.

Mrs. L. J. Menold, Princeton, Ill.

For the burnt sugar, put one cup sugar in granite pan; let melt, stirring all the time; let burn down until it smokes good, remove from fire, and add one cup boiling water and set over fire again and let boil until it is a syrup. Put in pan. Will flavor several cakes. Use Mrs. Bell's recipe for caramel cake, adding four tablespoons of the burnt sugar and bake in one loaf.

CHOCOLATE SPONGE CAKE.

Mrs. Russell Graham.

Yolk of one egg, saving white for icing, one-fourth Baker's chocolate, one-half cup cold water, mix all together and cook in a double cooker until it thickens, one cup sugar, one tablespoon butter, one-half cup boiling water, one and one-half cup flour, one teaspoon of vanilla, then add first mixture, at last add one teaspoon soda dissolved in boiling water. Bake in moderate oven. Use boiled icing.

COFFEE CAKE.

Mrs. Henry Staat, Roseville.

One cup of butter, one cup of sugar, two eggs, one cup coffee, one cup of molasses, one teaspoon soda in the molasses, one teaspoon cloves, cinnamon, nutmeg, one cup chopped raisins, one-half cup figs, flour enough to thicken.

COFFEE CAKE.

Miss Carrie S. Wallace.

One cup butter, one cup sugar, one cup molasses, one cup coffee (liquid), four cups flour, three eggs, one teaspoon soda, two teaspoons cloves, two tea-

spoons cinnamon, one pound chopped raisins, two teaspoons mace or one of nutmeg.

COFFEE OR SPICE CAKE.

Mrs. C. M. Johnson.
Miss Minnie Babcock.

One cup melted butter, two cups brown sugar, one cup cold coffee, four cups flour, two eggs, two heaping teaspoons baking powder, one cup seeded raisins, citron, dates, lemon peel, spices. Bake in slow oven.

CORNSTARCH CAKE.

Mrs. O. Blackburn.
Mrs. Lewis Duke.

One and one-half cups white sugar, one-half cup butter, one-half cup milk, one-half cup cornstarch, whites of seven eggs, one and one-half cup flour, one heaping teaspoonful baking powder. Season to taste. Bake in layers or loaf.

CRACKER CAKE WITHOUT FLOUR.

Mrs. W. Q. Bell.

Ten eggs, two cups of sugar, two teaspoons cinnamon juice and a rind of a lemon, two bars chocolate, half pound dates cut fine, dredge with a little flour, eleven soda crackers rolled fine. Bake in a moderate oven.

CREAM CAKE.

Mrs. H. S. Brown.

Break two eggs in a cup, finish filling with cream, add one cup sugar, two cups of flour, two teaspoons baking powder, a pinch of salt. Flavoring to suit. Bake in layers.

Filling:—One cup of cream (whipped), one cup of sugar.

SOUR CREAM CAKE.

M. B. Sexton.

Two eggs, beat yolks with one cup of sugar, add one cup of thick sour cream, two cups flour, one-half tea-

spoon soda, one scant teaspoon baking powder, spices or chocolate, and last the beaten whites of the eggs.

PLAIN CUP CAKE.

Mrs. W. S. Holliday.

One cup sugar, one cup sweet milk, one egg, one heaping tablespoon butter, two cups flour, two teaspoons baking powder. Flavor to suit.

DELICATE CAKE.

Mrs. H. Ewing.

One pound flour, one pound sugar, half pound butter, whites sixteen eggs.

Or, a good one-half pound butter, one pound flour, one pound sugar, one cup sweet milk, whites fourteen eggs, three teaspoons baking powder. Flavor with lemon and vanilla.

DELICATE CAKE.

Mrs. Wm. McKinley.

One cup cornstarch, one cup butter, two cups white sugar, one cup sweet milk, the whites of seven eggs. Rub butter and sugar to a cream, mix one teaspoonful cream tartar with the flour and cornstarch, one-half teaspoonful soda with the sweet milk, add the milk and soda to the sugar and butter, next the flour, then the whites of eggs. Flavor to taste.

DELICATE CAKE.

Mrs. W. C. Tubbs.

One and one-half cup white granulated sugar, one-half cup butter, one cup sweet milk, whites six eggs, two and one-half cups flour, two teaspoons baking powder. Bake in two layers, use either white or chocolate frosting.

DEVIL CAKE.

Miss Maude Bruner.

Mrs. Chas. H. Cable, Berwick.

Two cups sugar (light brown or white), one-half cup butter, two eggs, one teaspoonful soda, one-half cup sour milk, two even cups flour, one-half cake

Baker's chocolate, one cup boiling water poured on chocolate, and let stand while making cake. Bake in layers or loaf and put together with white frosting.

DUTCH CAKE.

Mrs. H. Gambell.

Three pounds flour, one pound sugar, half a pound butter, half a pound lard, half a pound raisins, one pound currants, quarter pound citron, three eggs, one teaspoon cinnamon, one grated nutmeg, one quart milk and two cups yeast; set a sponge with part of the flour with the other ingredients, and then add the remainder of the flour.

FRUIT CAKE.

Mrs. J. Shultz.

One pound brown sugar, one pound flour, browned, three pounds seeded raisins, two pounds cleaned currants, one pound figs, three-fourths pound butter, one cup molasses, two teaspoons mace, cinnamon and cloves, one teaspoon each of pepper, nutmeg and soda, one dozen eggs, one-half cup currant jelly melted in one-half cup of hot water. This cake will keep for years.

FRUIT CAKE.

Mrs. S. J. Hogue.

Stir to a cream one pound each of brown sugar and butter and ten eggs beaten separately, one cup milk, one pound flour, three teaspoons baking powder, two pounds seeded raisins, two of currants, one of citron, one-quarter pound of almonds. Flour all of the fruit before putting it in; teaspoon mace and cinnamon.

FRUIT CAKE.

Mrs. Janie S. Pebbles.
Mrs. James Duke.

Four pounds seeded raisins chopped, two pounds currants, one pound each of citron and figs cut fine, one pound brown sugar, one pound flour, one pound butter, one dozen eggs, one tablespoon allspice, two

tablespoons cloves, two tablespoons cinnamon, one nutmeg, one cup molasses, one teaspoon of soda dissolved in a gill of hot water; cream butter and sugar. Mix flour and spices, then beat all together, adding fruit last well floured. This will make two loaves. Bake in moderate oven three hours, frosting when cold.

FRUIT CAKE.

Miss Emma Ivey.

Recipe used in my mother's family over one hundred years. One dozen eggs, one pound butter, one pound sugar, two pounds flour, one pint sorghum, one-half cup sweet milk, one wine-glass fruit juice, two heaping teaspoons soda, one pint stewed dried peaches, one teacup hickory nut meats, one pound each of raisins and currants, one-half pound of citron, one tablespoon each of cinnamon and cloves. This makes two large loaves. Bake two hours in slow oven.

FRUIT CAKE.

Mrs. Russell Graham.

One cup butter, one cup brown sugar, one cup molasses, three cups flour, four eggs, one and one-half teaspoons cream tartar, one teaspoon soda dissolved in hot water, two and one-half pounds raisins, one-half pound citron, one nutmeg and other spices as suits the taste.

EASILY MADE FRUIT CAKE.

Mrs. J. E. Alexander.

Two cups sugar, three-fourths cup butter, three cups flour, one cup sour milk, one teaspoon soda, five eggs, yolks beaten with butter and sugar, whites added last with flour, one pint seeded raisins, one pint cleaned currants, one-fourth pound citron, roll fruit in a little flour, small tablespoon cinnamon, allspice, cloves and nutmeg. Bake two hours in slow oven cover top with paper while baking.

WHITE FRUIT CAKE.

Mrs. E. A. Rankin.

Two cups white sugar, one and one-half cups butter, three cups flour and one cup with fruit, one cup sweet milk, whites of seven eggs beaten to a stiff froth, three teaspoons of baking powder, sifted with flour, two teaspoons each of cinnamon and cloves, two pounds each of raisins, currants and dates, one pound each of citron, figs and sliced almonds. Bake from three to four hours in a moderate oven.

SCRIPTURE CAKE.

One cup of (Judges 5:25) butter, three and one-half cups (Kings 4:22) flour, two cups of (Jer. 6:20) sugar, two cups (I Sam. 30:12) raisins, two cups (I Sam. 30:12) figs, one cup (Gen. 24:17) water, one cup (Gen. 43:11) almonds, six of (Isa. 10:14) eggs, one tablespoon (Ex. 16:31) honey, pinch of (Lev. 2:13) salt, to taste (I Kings 10:10) spices, two teaspoons (I Cor. 5:6)) leaven, or baking powder. Follow Solomon's advice for making good boys, (Prov. 23:14).

GINGER CAKE.

One cup molasses, one teaspoon ginger, one-half cup water, one teaspoon soda, one-half cup butter, one egg, two and one-half cups flour, one cup raisins, salt, flavor. Beat soda in molasses, then butter, the beaten egg, one cup flour, water, then second cup flour.

GINGER BREAD.

Miss Alta Claycomb.

One cup molasses, one cup sugar, one-half cup butter, one cup milk, three eggs, two teaspoons soda, two teaspoons ginger, two teaspoons spices, four cups of flour.

GINGER BREAD.

Miss Alice Duer, Chicago.

One cup sugar, one cup New Orleans molasses, one cup sour cream, one cup butter, four cups flour,

three eggs well beaten, one tablespoon ginger, one tablespoon soda, one lemon, grated rind and juice.

GINGER BREAD.

Mrs. Clara Burden.

One cup molasses, one-half cup sugar, one teaspoon of cinnamon and cloves and two teaspoons of soda dissolved in a cup of boiling water. Stir well and then put in one-half cup of melted butter, two and one-half cups of flour and lastly beat up an egg and stir in.

GINGER BREAD.

Mrs. Oscar Williams.

One cup sugar, one cup molasses, one cup sour milk, one cup sour cream, three cups flour, two teaspoons ginger, one teaspoon cinnamon, one heaping teaspoon soda dissolved in boiling water, add after the other ingredients have been thoroughly mixed.

GINGER BREAD.

Mrs. L. J. Menold, Princeton, Ill.

One cup N. O. molasses, one-half cup sugar, one-half cup butter or lard, small tablespoon soda in one cup boiling water, two and one-half cups flour, spice; sprinkle sugar over top before putting in the oven. This took first premium at our fair.

GOSSAMER GINGER BREAD.

Mrs. H. B. Smith.

One cup butter, two cups sugar (well beaten), one cup milk, one tablespoon ginger, three and two-thirds cups flour. Drop from one tablespoon on tin and spread with knife as thin as possible. Bake in well but not overheated oven. Use pans upside down, cut and remove before it cools. Cut about four inches long by one and one-half wide.

PLAIN GINGER BREAD.

M. B. Sexton.

Put one teaspoon soda and pinch salt in a cup, add five tablespoons hot water, four of melted shortening,

and fill the cup with molasses. Pour in a dish with one and one-fourth cups of flour and one heaping teaspoon of ginger, add enough flour to make a stiff batter and spread in pan about one inch thick. Eat while warm.

SOFT GINGER BREAD.

Mrs. J. M. Holt.

Half cup of sugar, one cup of molasses, half cup of butter, one teaspoon each of ginger, cinnamon and cloves, two teaspoons soda dissolved in one cup of boiling water, two and one-half cups of flour; add two well beaten eggs the last thing before baking.

GOLD CAKE.

Mrs. E. A. Griffee, Enid, Okla.

The yolks of eight eggs and one whole egg, one-half cup butter, one and one-half cups sugar, three-fourths cup milk, two cups flour, one teaspoon cream of tartar and soda or two of baking powder.

GOLD CAKE.

Cream one cup sugar with one-half of butter, add two eggs well beaten and the yolks of four more, one-half cup milk, two and one-half flour, two teaspoons baking powder. Lemon.

HICKORYNUT LOAF CAKE.

One and one-half cups sugar, one-half cup butter, two-thirds cup sweet milk, two cups flour, two teaspoons baking powder, one cup chopped meats. Lastly stir in the beaten whites of four eggs. Flavor.

JELLY ROLL.

Use any good recipe for sponge cake or this: One-half cup butter, one and one-half sugar, three well beaten eggs. Beat together five minutes, add one-half cup water, two of flour sifted with one teaspoon cream of tartar and one-half soda, beat another five minutes. Pour in dripping pan, having batter one-half inch thick. Bake rather quickly. Wring cloth out of hot

water, turn on the cake, spread with jelly and roll. It may be again rolled in pulverized sugar. Roll in dry towel, use next day after baking.

LADY BALTIMORE CAKE.

Miss Bertha Von Kolnitz, Charleston, S. C.

One-half cup butter, one cup sugar, four eggs, two cups flour, one heaping teaspoon baking poyder, fifteen drops almond essence, one gill milk.

MARBLE CAKE.

Mrs. Sarah Pebbles.

Light Part—One and one-half cups white sugar, one-half cup butter, one-half cup sweet milk, the whites of five eggs, scant two and one-half cups flour, one teaspoon baking powder.

Dark Part—One cup brown sugar, one-half cup butter, one-half cup sour milk, one-half teaspoon soda, yolks of five eggs, half nutmeg, teaspoon cloves and cinnamon.

CHOCOLATE MARBLE CAKE.

Elma Powers.

Put one ounce chocolate and one tablespoon butter in a cup and set this in a pan of boiling water. Beat to a cream one-half cup butter and one cup sugar. Add the whites of six eggs beaten stiff. Gradually beat in one-half cup milk, one teaspoon vanilla, one and one-half cups flour, one teaspoon baking powder. Put about one-third of the mixture in another bowl, add the melted chocolate and butter, drop the white and brown mixture in spoonfuls into a well buttered pan. It may be iced with chocolate or white icing.

NUGGET CAKE.

Mrs. Geo. Rayburn, Chicago.

Two cups light brown sugar, one-half butter, one sour cream, two flour, one-eighth cake chocolate (melted), two eggs, one teaspoon soda and one baking powder, ten cent's worth of walnuts and five of dates.

NUT CAKE.

Mrs. J. G. Parshall.

One cup sugar, one-half cup butter, three eggs, one-half cup sweet milk, one teaspoon cream tartar, one and one-half teaspoon soda, one and one-half cups flour, one cup chopped nuts.

NUT CAKE.

Mrs. J. D. Lynch.

One-half cup butter, one and one-half cups sugar, three eggs, two and one-half cups flour, one and one-half teaspoons baking powder, one-half cup sweet milk, one cup any meats of nuts preferred. Rub the butter and sugar to a light cream, add eggs, beaten a little, then flour sifted with the powder. Mix with the milk and nuts into a rather firm batter and bake in a paper lined tin thirty-five minutes in a moderate oven.

ORANGE CAKE.

Maude Bruner.

One cup sugar, one-half cup butter, juice and grated rind of one orange, one tablespoon water, two teaspoons baking powder, two large cups flour, yolks of six eggs. Eggs should be beaten in one at a time.

ORANGE CAKE.

Mrs. E. F. Reid.
Mrs. S. Hogue.

Three cups sugar, three-quarters cup butter, five eggs, four cups flour, one cup sweet milk, juice and a little grated rind of one orange. Break the yolks of eggs in a bowl, add the sugar, butter and orange juice. Beat with the hand until light and creamy. Add milk, the whites of eggs which have been beaten to a stiff froth, and the flour into which has been sifted one teaspoon soda and two teaspoons cream tartar. Bake in four deep jelly-cake pans.

PLAIN CAKE.

Mrs. Otillie Roeder Neece.

Three eggs, one cup sugar, one and three-fourths

cups flour, one-half cup butter, three-fourths cup milk, two teaspoons baking powder.

PORK CAKE.

Mrs. Mary Patterson.

One pound salt pork chopped fine, one pound raisins, one pound currants, one pint brown sugar, half pound citron, one pint boiling water, half pint molasses, one heaping quart flour, one teaspoon mace, two teaspoons each of cloves, cinnamon and nutmeg, rind of one lemon grated, one tablespoon soda dissolved in hot water. Pour the boiling water on pork, stir until melted, then pass through the colander, add sugar, molasses, spices and half the flour, then fruit mixed with flour, then add soda and rest of flour. Bake in well buttered cake pan in a hot and steady oven.

POTATO CAKE.

Mrs. Chas. Hoy.

Two-thirds cup butter, two cups sugar, one cup English walnuts, four eggs, one cup mashed potatoes, two cups flour, two teaspoons baking powder, one teaspoon cinnamon, nutmeg and allspice.

POUND CAKE.

Mrs. Janie Pebbles.

Ten whole eggs, one pound flour, one pound pulverized sugar, three-quarters pound butter, a little grated nutmeg. Cream the butter and sugar and nutmeg. Separate the eggs, beat the yellows light, add to butter and sugar, then part of the flour, then part of the beaten whites, then the rest of the flour and the whites. Bake two hours in a moderate oven.

POUND CAKE.

Four eggs, beaten separately, one cup of sugar, three-fourths of butter, one tablespoon sweet milk, one teaspoon baking powder, one and three-fourths cups of flour.

WHITE POUND CAKE.

Mrs. Horatio Abbey, Kirkwood.

Whites of sixteen eggs, beaten very stiff, one pound Swansdown flour, one pound granulated sugar, three-fourths pound butter (scant), one teaspoon Royal baking powder. Mix butter and sugar to cream, add flour and baking powder, eggs gradually and beat well. Flavor to suit.

PRINCESS ALEXANDRIA CAKE.

Mrs. L. Marks.

One cup sugar, whites of four eggs whipped stiff, one-third cup sweet milk, one-third cup butter, two teaspoons baking powder in one and one-half cups of flour. Bake in an oven just hot enough to hiss lightly when touched with water. Flavor to taste.

RAILROAD CAKE.

Mrs. J. B. Brown.

Two tablespoons butter, two cups sugar, one cup sweet milk, four eggs, three cups flour, two teaspoons baking powder.

RAISIN CAKE.

Miss Christine Fasbender.

Three-fourths cup butter worked to a cream, two cups sugar, four eggs, one at a time, one cup milk, three cups flour and three teaspoons baking powder, raisins and flavoring.

SCOTCH CAKE.

Miss Sarah D. Gibson.

Two cups sugar creamed with one scant of butter, add one-half cup of sweet milk, four whole eggs, or yolks of eight, three cups of flour, grated rind and juice of one lemon, three cups raisins stirred with one-half of flour, one level teaspoon soda in a little cold water, two of baking powder in one-half flour.

SNICKERDOODLES.

Take one cup granulated sugar and one-half cup butter and lard; add one egg, salt, one cup milk, and two and one-half cups flour, with two teaspoons baking powder. Lastly one-half cup currants, dredged with a little flour. Put in square pan. Before baking, sprinkle with cinnamon and sugar. Bake twenty minutes. This will cut into twenty-four square pieces.

SPANISH BUN.

Mrs. Frank B. Firmin.
Mrs. E. A. Root.

Two cups brown sugar, four eggs, save the whites of three, four tablespoons of butter, one cup sweet milk, two and one-half cups flour, one dessert spoon cinnamon, one-half dessert spoon nutmeg, three teaspoons baking powder.

Icing:—Beat the whites of three eggs together, add two cups brown sugar, spread over cake when done and brown in oven. Raisins, cloves and allspice may also be added.

SPICE CAKE.

Mrs. L. A. Post, Joy, Ill.

One cup sugar, one-third cup butter, one-third cup lard, one teaspoon cinnamon, just a pinch of cloves and allspice. Mix well, not cream. Then add two eggs, one-half cup syrup or sorghum, one-half cup sour milk, level teaspoon soda, one cup raisins and citron, well sprinkled with flour, about as much flour as in any loaf cake. Bake slowly about an hour.

SPICE CAKE.

Mrs. Geo. Rayburn, Chicago.

One cup sugar, one egg, one heaping tablespoon butter, one cup sour milk, one level teaspoon soda, one and one-half cup flour, one and one-half teaspoon cinnamon, one-half teaspoon cloves, one cup raisins if desired.

SPONGE CAKE.

Mrs. Emma Gregg Craig.

Five eggs, two cups sugar, one-half cup warm water two cups flour. Lemon flavoring.

SPONGE CAKE.

Mrs. L. M. Dougherty.

One cup sugar, one and one-half cups flour, three tablespoons cold water, three eggs, two scant teaspoons baking powder, one teaspoon lemon extract. Beat the yolks of eggs, sugar, flour and water together add whites well beaten. Bake twenty minutes. Juice of a lemon may be added if desired.

CREAM SPONGE.

Two eggs broken in a cup and fill with sweet cream, one cup fine sugar, one heaping cup of flour, two teaspoons baking powder. Flavor to suit.

DELICATE SPONGE CAKE.

Mrs. John Stokes.

Sift two cups flour, two cups sugar, and two teaspoons baking powder together three times, stir in one cup boiling water, then the well beaten whites of eight eggs. Flavor with vanilla, bake in layers or a loaf, using any kind of frosting.

SPONGE CAKE THAT NEVER FAILS.

Mrs. Nellie Craft, Oakland, Cal.

Three eggs well beaten, one and one-half cups of sugar, stir in one cup flour with a heaping teaspoon of baking powder; add three quarters cup boiling water, sift in another cup flour, add a little salt and lemon flavoring. Bake in three tins. Use any filling. Whipped cream with sliced bananas is nice.

VELVET SPONGE CAKE.

Mrs. Irene E. Smith, Roseville.

Two cups sugar, two and one-half cups flour, six eggs, leaving out whites of three, one cup boiling water, one tablespoon baking powder. Beat yolks a

little, add sugar and beat fifteen minutes. Add the three beaten whites and cup of boiling water just before the flour. One tablespoon lemon flavoring. Bake in three tins.

SUNSHINE CAKE.

Mrs. J. H. Wolf.
Mrs. John Stokes.

Six eggs, one cup granulated sugar, three-fourths of a cup of flour. One-third of a teaspoon of cream of tartar, pinch of salt added to the whites of eggs before whipping. Sift flour five times before measuring. Separate the eggs, putting the whites in mixing bowl and yolks in smaller bowl. Beat yolks to a very stiff froth. Whip whites about half, add cream tartar and whip until very stiff. Add sugar to whites and beat in; then yolks and beat in; then flour and add lightly through. Flavor with vanilla. Bake forty minutes or remove from the oven as soon as it begins to settle.

SUNSHINE CAKE.

Mrs. Anna Owens Hinkley. Chicago.

Whites of seven eggs, yolks of five, one cup sugar, four-fifths cup flour, one-third teaspoon cream of tartar. Flavor to taste. Mix as in angel food.

DATE TART.

Mrs. W. C. Abbott.

Seven eggs beaten separately, one and one-fourth cups sugar, one cup dates chopped fine and dredged in three-fourths cup cracker meal, one teaspoon baking powder, juice of one lemon, one teaspoon each of cloves and cinnamon. Bake, three-fourths of an hour in a slow oven in a deep pan like fruit cake.

NUT TART.

Mrs. W. C. Abbott.

Eleven eggs beaten separately, one and one-half cups of sugar, sifted three times, one and one-half cups of cracker meal sifted three times, one pound of English walnuts chopped fine. Flavor with vanilla. Bake one hour in a moderate oven. Ice and put walnuts on top.

TILDEN CAKE.

Mrs. W. T. Leader.

One cup butter, two cups sugar, one pulverized and one of granulated, one cup sweet milk, three cups of flour, one-half cup corn starch, four eggs, beaten separately, two teaspoons baking powder, sifted with the flour and corn starch, two teaspoons lemon extract. Add the whites of the eggs last with the flour. May be baked in layers or loaf.

VANITY CAKE.

Mrs. Frank Gates.

One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, two cups flour, one teaspoon baking powder, whites of six eggs, well beaten and put in last thing. Beat butter first, add sugar next. Flavor to taste.

WHITE CAKE.

Mrs. J. W. Fleming.

Two cups sugar, one cup butter, one-half cup milk or water, three cups flour, two teaspoons baking powder, whites of three eggs. Flavor to taste.

WHITE CAKE.

Mrs. Hugh Marshall.

Two cups sugar, one cup butter, one cup sweet milk, three cups flour, three small teaspoons baking powder whites of eight eggs.

WHITE MOUNTAIN CAKE.

Mrs. Henry Ewing.

Two cups butter, three cups sugar, five cups flour, one cup milk, four teaspoons baking powder, eight eggs. Use coffee cups. Flavor to taste.

WHITE WEDDING CAKE.

To a good white cake recipe add one pound of almonds blanched and chopped, one fresh cocoanut and one pound of chopped citron, one-half pound each of candied cherries and candied pineapples.

Chopped prunes may be used instead of currants in cake.

LAYER CAKES.

APPLE SAUCE CAKE.

Mrs. Jno. W. Hays.

One cup sugar, one-half cup butter, one and one-half cup apple sauce, one teaspoon soda, two cups of flour, one cup raisins, one teaspoon baking powder in flour, spices to taste and a pinch of salt. Bake in two layers, use boiled icing for filling.

ALMOND CREAM CAKE.

Bake angel cake in layers and use this filling:

Half pint sweet cream, yolks of three eggs, one tablespoon pulverized sugar, one teaspoon corn starch dissolved in milk. Boil cream, add corn starch, sugar and eggs beaten together and one and a half pounds of almonds—blanched and chopped.

CARAMEL CAKE.

Mrs. Georgie Bell, Lincoln, Neb.

Put a half cup of sugar in a pan and melt it over a hot fire till it is a liquid and of a nice dark color, then put a half cup of boiling water to it and it is ready for use. For the cake: take one and one-half cups sugar, one-half cup butter, one cup warm water, two cups flour, yolks two eggs, two teaspoons baking powder, three tablespoons burnt sugar and beat well, add the whites of the eggs beaten dry and another one-half cup flour. Bake in two layers, For the filling, take two cups of sugar, butter the size of an egg and one-half cup milk; boil the mixture, adding three tablespoons of the burnt sugar until it is the consistency of fudge, beat till nearly cold, add a teaspoon of vanilla and spread on the cake.

CHOCOLATE CAKE.

One cup C sugar, one-half cup butter, one-half cup

sweet milk, yolks of three eggs, two cups flour, sifted five times, one teaspoon of soda sifted in the flour. Add prepared separately:

One cup grated chocolate, one-half cup C Sugar, one-half cup sweet milk; set on the stove until dissolved. Do not boil. Flavor with vanilla. Mix and bake in two layers. Put together with boiled frosting.

CHOCOLATE CAKE.

Mrs. Josie Keane.
Mrs. Edna Pollock, Ft. Morgan, Neb.

Two cups sugar, one-half cup butter, one-half cake of chocolate (melted), four eggs, one cup sweet milk, two teaspoons baking powder, two cups flour. Mix butter and sugar to a cream, add chocolate, milk and yolks of eggs. Sift baking powder with flour, and add alternately with whites of eggs. Bake in two layers.

CHOCOLATE CAKE WITH MARSHMALLOW ICING.

Mrs. Mabel Ahlenius, Galesburg.

Cream half cup butter, add one-quarter cup cocoa, yolks of three eggs well beaten, one cup sugar, a teaspoon cinnamon and a half cup cold water, lastly the beaten whites of three eggs and one and one-quarter cups flour and two teaspoons baking powder. Bake in layers, using boiled icing containing one dozen dissolved marshmallows.

FRENCH CREAM CAKE.

Mrs. Dora Dougherty.

Whites of five eggs, two cups sugar, one cup butter, one cup sweet milk, three and a half cups flour, two teaspoons of baking powder.

Filling:—One tablespoon cornstarch, dissolved in milk, yolks of two eggs, one-half cup sugar, a small piece of butter. Have one pint of sweet milk boiling, stir in the ingredients and boil until the thickness of cream; when cool, spread between layers. Flavor with pineapple.

SPICED FIG CAKE.

Miss Linnie Brewer.

One cup butter, one cup milk, two cups sugar, four cups flour, two teaspoons baking powder, five yolks and two whites of eggs, or seven yolks, using three whites for frosting. Flavor with fresh lemon.. Mix in usual way. Bake in three pans, adding to one, two teaspoons of cinnamon, one-half teaspoon cloves, nutmeg and vanilla. Use this last for the middle layer. Put together with boiled icing, using two-thirds cups of sugar to each egg. Have one pound of chopped figs simmered in a little water till tender, and dried off by spreading on a plate. Put between the layers with the icing. This makes a large loaf.

HICKORY NUT CAKE.

Mrs. Lillie Chesher.

Four eggs, two cups sugar, one-half cup butter, two and one-half cups flour, two teaspoons baking powder. Bake in layers and between the layers spread the following cream:

Two eggs, one cup sugar, two heaping tablespoonful cornstarch, one coffee cupful chopped hickory nut meats. Beat the eggs, sugar, cornstarch and nuts together and stir into one pint of boiling milk; let it cook as thick as custard. When cool, spread between the layers.

LADY BALTIMORE CAKE.

Bessie Myrl White.

Cream one cup butter with two of powdered sugar. When smooth work in one cup milk. Add gradually the well beaten whites of six eggs, then fold in lightly three large cups flour sifted twice with two level teaspoons baking powder. Add one teaspoon rose water. Bake in layer pans in moderate oven.

Filling—Boil three cups granulated sugar with a gill of water till it threads, pour gradually over the well beaten whites of three eggs, beat till stiff, adding one cup seeded and chopped raisins, one of chopped

English walnuts or pecans, six figs, cut fine. Mix well and spread between layers.

LEMON CAKE.

Miss Sarah Peacock.

Two cups sugar, three-quarters cup butter, three cups flour, one cup milk, whites of five eggs, two teaspoons baking powder. Bake in jelly tins and use the following filling:

One egg, one cup sugar, juice and rind of one lemon, one teaspoon of butter. Boil until thick as jelly.

LEMON CAKE.

Mrs. L. Marks.

One cup butter, two cups sugar, three of flour, one of sweet milk, four eggs whipped separately, two teaspoons baking powder.

Filling:—Dissolve two tablespoons corn starch or flour in a little water, add juice and rinds of two lemons, yolks of three eggs, one cup sugar, half cup butter and one cup boiling water. Cook in double boiler. When removed from stove, add whites beaten stiff.

MARSHMALLOW CAKE.

Mrs. N. B. Miller.

Two cups sugar, one-half of butter, one-half of corn starch dissolved in one of sweet milk, two of flour sifted with two teaspoons of baking powder, whites of five eggs. Bake in three layers.

ORANGE CAKE.

Mrs. J. R. Miles, Omaha, Neb.

One and one-half cups sugar, one-half cup butter, three eggs, one-half cup milk, two and one-half cups flour, two teaspoons baking powder, one teaspoon orange extract. Bake in three layers.

Filling:—One cup sugar, one egg, grated rind and juice of one orange, one tablespoon water, one teaspoon flour. Boil till thick. Cool and spread between layers.

PANSY CAKE.

This is a pretty cake of four colors—brown, white, red and yellow. It requires two mixings. Use a white cake recipe for one layer, color the second with pink fruit coloring. Make a gold cake, coloring one layer with chocolate and vanila. Bake in jelly pans and put together with white frosting.

PINEAPPLE CAKE.

Use a white cake receipt, bake in layers. Chop fine one can of pineapple or equal amount of fresh, drain well, mix with enough whipped and sweetened cream to spread between layers and on top.

POLONAISE CAKE.

Mrs. Eliza Smith.

Make a white cake, bake in four layers.

Filling No. 1.—Make an ordinary custard, divide into three parts; into the first part put one-half cup of currants chopped fine; flavor with lemon.

No. 2.—Stir one-half cup or more raisins chopped very fine, three tablespoonfuls grated chocolate; flavor with vanilla.

No. 3.—Filling with chopped almonds, flavor with vanilla and lemon. Sugar to taste.

PRINCE ALBERT CAKE.

Miss Josie Holt.

One and one-half cups sugar, two eggs, one-half cup butter, three-quarters cup milk, two heaping cups of flour, one and a half teaspoon baking powder. Bake half in shallow tins, to the remainder add one tablespoon of molasses, one cup of raisins mixed with a spoonful of flour, one-half spoonful of cinnamon, cloves and nutmeg. Put together with icing flavored to taste.

PRINCE OF WALES CAKE.

Mrs. L. Marks.

One cup of brown sugar, a little soda, two large spoons baking powder, two cups flour, half pound

raisins, half cup sour milk, a little citron, half cup butter, spice to taste, yolks of three eggs. Bake in layers and put together with frosting.

STRAWBERRY JAM CAKE.

Mrs. L. S. Linn.

One-quarter cup butter, one cup sugar, three eggs, three tablespoons sour milk, one and one-third cups flour, one teaspoon cinnamon, one teaspoon soda, one cup jam. Bake in layers, putting together with boiled icing.

WHITE LAYER CAKE.

Mrs. Hugh Marshall.

Two cups sugar, three-fourths cup butter, whites of eight eggs, three cups flour, three-fourths cup milk, three teaspoons baking powder. Use any flavoring and filling desired.

WHITE LAYER CAKE.

Miss Leila Burrell.

Two cups sugar, three-quarters cup butter, one cup sweet milk, three cups flour, whites of five eggs, two teaspoonsful baking powder.

WHITE LAYER CAKE.

Mrs. Ed Bower.

Whites of seven eggs, two-thirds cup of butter, two cups granulated sugar. Beat to a cream. One cup sweet milk, three cups flour, two teaspoons baking powder. Flavor to taste.

ICINGS AND FILLINGS FOR CAKES.

There are four different foundations for fillings for layer cakes, which can be developed into endless varieties; a cream or custard, fruit or jelly, boiled icing and whipped cream. For the first put a lump of butter the size of a walnut into a pan, then when melted a cup of milk; add a half cup each of sugar and flour mixed together and two eggs. This is the foundation

and may be flavored with chocolate, cocoanut, orange or some extract. The boiled icing may also be mixed with various flavors, fruits or nuts resulting in a cocoanut, orange or other cake according to the mixture. The whipped cream and jelly foundations are nicest for sponge cakes.

BOILED ICING.

Three cups granulated sugar, one and one-half cup water. Boil until it hairs. Whites of three eggs beaten very stiff. Pour the syrup over the beaten eggs, leaving about a cupful in the pan, put on the stove and cook until almost thick as candy. Add and beat until cool. Flavor. Or, one large cup of sugar, with enough hot water to moisten, about four tablespoons. Boil to a soft ball when dropped in water. Pour over beaten white of one egg. Beat till cool and stiff.

YELLOW ICING.

One-half cup of sugar to the yolk of one egg. Beat thoroughly.

ALMOND FILLING FOR CAKE.

Mrs. Del Frantz.

One pint sweet milk, three tablespoons cornstarch or flour, one teacup sugar, yolk of one egg. Mix sugar and flour and put in milk. Add egg. Cook in double boiler. When cold add teaspoon vanilla and cup of chopped almonds.

CARAMEL FILLING.

Mrs. W. H. Sexton.

One and one-half cups brown sugar, one-half cup milk, one of molasses, one teaspoon butter, one tablespoon flour, two tablespoons cold water. Boil five minutes and add one-half cup chocolate; vanilla.

CARAMEL CAKE FROSTING.

Mrs. G. B. Bell, Lincoln, Neb.

Boil a scant cup of light brown sugar until it will hair. Stir into the white of one egg, beaten only a little with a liberal pinch of cream-tarter. Beat all until white and cold.

CARAMEL FROSTING.

One and one-half cups brown sugar, one cup sweet cream boiled together until very thick and gradually beat into the well whipped white of one egg. Flavor with vanilla.

CHOCOLATE CARAMEL FROSTING.

Mrs. F. S. Dickens.

One cup brown sugar, one-quarter pound chocolate (grated), two tablespoons butter, one-half cup sweet milk, two teaspoons vanilla. Cook till thick, when cool spread.

CHOCOLATE FILLING AND ICING.

Coffee cup milk in double boiler. When hot scrape one cup chocolate, add, stir until smooth, one and one-half cups granulated sugar. Lastly add the five yolks of eggs well beaten and stirred in. When cold add one teaspoon vanilla. Spread between and on top of cake.

CREAM FILLING.

Mrs. W. T. Leader.

Beat one egg with a tablespoon sugar, half a teaspoon lemon extract; then add slowly half a cup boiling milk, in which a heaping teaspoon of flour has been cooked. Set it in boiling water for a few minutes, stirring constantly. Use when cool.

FIG FILLING.

Mrs. R. A. Wilson.

Three-quarters pound figs, one-half pound raisins, (seeded), fifteen almonds (blanched). Cover cut figs with three tablespoons of water and heat through. Chop all fine. Add this to a plain boiled icing.

LEMON FILLING.

Mrs. Eliza Smith.

One small cup water, one cup granulated sugar, yolks of three eggs, juice and grated rind of one lemon, two heaping tablespoons flour. Place these ingred-

ients on the stove in a double boiler, the egg being first well beaten. Boil till thick, letting it cook one-half hour. When cool spread on cake.

MAPLE SUGAR FROSTING.

Boil two cups maple sugar, with half a cup boiling water to a soft ball, pour in the stiffly beaten whites of two eggs, beating constantly, and cook for two or three minutes, beating carefully. Remove and beat occasionally until cold and thick enough to spread. Or stir a cup of thin cream with two cups of shaved maple sugar over the fire until the soft-ball stage is reached. Do not stir, set in cold water and beat until thick.

MARSHMALLOW FILLING.

Mrs. Jos. Stevenson, Tarkio, Mo.

One and one-half cups sugar, one-half cup of water. Cook until it hairs. Stir in one and one-half cups marshmallows until well dissolved. Pour on the whites of two well beaten eggs. Beat until cool. Spread on angel-food cake baked in layer or loaf.

MILK FROSTING.

Melt in a saucepan one level teaspoon of butter; add one and one-half cups sugar and one-half cup milk; stir until the sugar is melted, then boil without stirring for twelve minutes. Take from the fire and beat until it is of the right thickness; add the flavoring and spread at once.

NUT DRESSING.

Mrs. Wilbur Walker.

One cup sour cream and milk, one cup granulated sugar, one heaping cup chopped hickory nuts. Boil all together until jell-like, remove and whip until cold.

PRUNE CAKE FILLING.

Mrs. Clara Bailey.

One cup stewed prunes, chopped and mixed with a

little juice. White of an egg, beaten stiff. One cup powdered sugar, beaten into egg. One-half cup blanched almonds, chopped fine. One-half cup English walnuts chopped fine. Beat all into egg and sugar. For two layers.

WHIPPED CREAM FILLING.

One and one-half pints of cream whipped stiff until it will cut, drain, three tablespoons pulverized sugar, one teaspoon vanilla, one-half teaspoon lemon extract. Spread thickly between layers and on top. Nice for sponge cake baked in layers.

Or, put an even tablespoon gelatine in a tablespoon of water, let stand two hours, whip a pint of cream until stiff, sweeten, pour in the gelatine, and whip all together and flavor.

SMALL CAKES AND COOKIES.

ALMOND DELIGHT.

Mrs. W. S. Holliday.

Chop very fine one-half pound of blanched almonds. Beat the whites of four eggs very stiff, add four tablespoons of powdered sugar and then the almonds. Stir lightly, pour into a buttered cake tin, bake in a moderate oven until a golden brown. Whip half a pint of cream, sweeten with two teaspoons of sugar, add a teaspoon of flavoring. Split the meringue and fill with this cream.

BANBURY CAKES.

Mary Hardin.

Filling:—Two pounds currants, one pound citron, chopped fine, three cups sugar and one cup butter creamed, two dessert spoons of ground cinnamon, two nutmegs, one-half a glass of fruit juice.

Pastry:—Make a paste as for pie, roll out and spread with butter twice, roll thin and cut in squares, put a spoonful of filling in each square, fold over and moisten with white of egg and sprinkle with sugar. Bake.

BRAMBLES.

One cup of raisins stoned and chopped very fine, one whole lemon chopped fine, four Uneda crackers rolled fine, one cup sugar, one egg. Roll rich pie crust thin and spread on square pan. Cover with mixture and put on another layer of crust. Pat down and cut in squares.

COOKIES.

Mrs. N. B. Miller.

Three eggs, one cup sugar, two teaspoons baking powder, one-half cup butter, one teaspoon of lemon. Flour to stiffen. Bake in hot oven.

COOKIES.

Mrs. A. E. Jamieson.

Two cups of sugar, one cup of butter and lard, three eggs, one-quarter cup of hot water, scant even teaspoon soda sifted with the flour; stiff enough to roll out. Flavor with vanilla or three-quarters cup of chocolate.

COOKIES.

Mrs. Ida Weir.

Three eggs, three cups sugar, half cup sour milk, a little soda, one cup butter, half cup lard. Make a thin dough and bake in a hot oven.

COOKIES.

Mabel A. Sykes.

Three cups flour, one cup heaped sugar, one egg, one-half cup sour milk, one-half cup butter, one teaspoon soda, one teaspoon baking powder. Roll thin and sprinkle with sugar and stick with raisins if desired.

COOKIES.

Mrs. J. E. Miller.

To one quart flour add one egg, one and one-half cups sugar, one cup thick sour cream with one tea-

spoon soda and flavoring. Mix as thin as you can roll and bake in quick oven.

PLAIN COOKIES.

Mrs. C. E. McGowan.
Mrs. Ed Bower.

Two cups sugar, one cup butter, one cup rich sour cream, two eggs, one teaspoon soda. Mix soft.

COOKIES, LIKE BAKERS'.

Miss Emma Ivey.

To above recipe add two teaspoons baking powder. Mix soft, roll and sprinkle with sugar or cocoanut. Run over with rolling pin before cutting out.

MOTHER'S CHRISTMAS COOKIES.

Mrs. W. H. Wells.

Three pounds of flour, one and one-half pounds of sugar, three-quarters pound of butter, one cup sweet milk, one teaspoonful of soda, one egg, one ounce of caraway seed. Roll quite thin, cut in fancy shapes and bake in quick oven.

CHOCOLATE COOKIES.

Mrs. Ed F. Reid.
Mrs. Winnifred Clark, Princeton, Ill.

One-half cup of butter, one cup of sugar, one-quarter teaspoon of salt, one teaspoon of cinnamon, two ounces chocolate, one egg, one-half teaspoon of soda dissolved in two tablespoons of milk. Beat the sugar into the butter gradually, then add salt, cinnamon and chocolate. Add the egg well beaten and soda. Stir in about two and one-half cups of flour. Roll very thin. cut round and bake in rather quick oven.

SHORT CAKE COOKIES.

Mrs. H. F. Eaton.
Mrs. John Stoecks.

One cup of sugar, one cup butter, three cups flour, two teaspoons baking powder, five eggs, three boiled until hard. Grate the yolks, discarding the whites. Save one of the whites of the two raw eggs for the

top, beating the rest and adding to the cake. Make out with the hands into small cakes. When baked, put in the center of each a little of the beaten white with sugar added, and sprinkle a little cinnamon over. Brown in oven.

FRUIT COOKIES.

Miss Minnie Babcock.

Two cups brown sugar, one cup butter, one and one-half cups seeded raisins, three tablespoons sour milk, one teaspoon soda, one tablespoon cinnamon, one nutmeg, two eggs, three and one-half cups of flour or enough to make quite stiff. Drop on pan to bake.

FRUIT COOKIES.

Mrs. E. P. Clarke.

One and one-half cups sugar, one-third cup lard (or butter and lard mixed), one-half cup sweet milk, two eggs, two teaspoons baking powder, one cup stoned raisins, one teaspoon each of all kinds spices. Flour enough to roll.

FRUIT COOKIES.

Mrs. Mabel Hanna Porter.
Mrs. D. W. Baxter, Rochelle, Ill.

Cream one cup butter, add gradually one and one-half cups sugar and three well beaten eggs. Add one teaspoon soda, dissolved in one and one-half tablespoons of hot water. Sift together three and one-quarter cups of flour, one-half teaspoon salt, one teaspoon cinnamon, add half of this to the mixture, then one cup of chopped English walnuts, one-half cup of currants, one-half cup of chopped and seeded raisins. Put in rest of flour and beat well. Drop a teaspoon of mixture one inch apart in buttered tins. Bake in moderate oven.

FRUIT OR NUT COOKIES.

Miss Hilda Svenson.

Two cups of sugar, three-quarters cup of butter and lard, two eggs beaten light, one cup sour cream or

milk, one teaspoon soda, one pint of currants or one cup nuts chopped fine, one teaspoon cinnamon, one of nutmeg, flour to mix soft.

GINGER COOKIES.

Miss Lizzie Butler.

One cup sugar, one cup molasses, one cup shortening (lard and butter), one teaspoon soda, one teaspoon cinnamon, one-half teaspoon ginger and a little nutmeg. Flavor with vanilla. Mix sugar, molasses and shortening together, add spices and flavoring, pour one-half teacup of boiling water over soda and stir well. Thicken with flour, roll out, bake in a hot oven.

GINGER COOKIES.

Mrs. J. H. Wolf.

One pint of New Orleans molasses and one-half cup butter boiled together. As soon as removed from the stove stir in one pint of flour and two teaspoons of ginger and cinnamon. Two eggs, saving the white of one for frosting, one level tablespoon soda dissolved in three tablespoons of vinegar, flour enough to make thick so it will roll. Do not bake too hard. Before removing from the pan, frost with an icing made of one cup of sugar, boiled and the white of one egg. Return to oven just for a moment.

BREAKFAST GINGER COOKIES.

Mrs. W. T. Wiley.

Two cups of New Orleans molasses, one cup sour milk, one of sugar, one of lard, four teaspoons soda—one in the milk, the rest in the flour—one tablespoon ginger, two eggs, pinch of salt. Roll out thick.

GINGER COOKIES.

One cup butter, one cup light brown sugar, one cup New Orleans molasses, one cup sour cream, one tablespoon ginger, two teaspoons soda. Mix soft.

GINGER COOKIES.

Mrs. W. H. Woods.

Two cups brown sugar, two cups New Orleans mo-

lasses, two cups shortening (half lard), one tablespoon ginger, salt. Mix well together and let it come to a boil. Then remove and add when cool, four eggs well beaten and flour enough to roll. Put in two teaspoons soda as soon as removed from fire and stir. Mix before entirely cool.

OATMEAL COOKIES.

Mrs. Emma Olson.

Three cups of oatmeal, two of flour, one of butter, one of sugar, two tablespoons of milk, one teaspoon of salt, one-half of soda, two eggs.

OATMEAL COOKIES.

Miss Mame Pillsbury, Macomb.

One-half cup of butter and lard mixed, one of sugar, one-half of water and two eggs. Two cups of oatmeal, two of flour, one of seeded rasins, two teaspoons of baking powder and one of cinnamon. Mix well. Drop from a teaspoon on a buttered pan, an inch apart Pat down and bake in a moderate oven.

OATMEAL COOKIES.

Mrs. Will Warren.

One and one-half cup sugar, one-half cup sour milk, one of shortening, two of flour, one of raisins, two of oatmeal, not cooked, one-half cup of nuts, two eggs, one teaspoon each of cinnamon and soda, one-half of nutmeg. Salt, mix and drop with a teaspoon on butered pan three inches apart.

OATMEAL CRISPS.

Mrs. Bess Blackburn Grier,
San Francisco, Cal.

One-half cup butter, one-half cup lard, one and one-half cups sugar, two cups flour, one egg, one-half cup sour milk, one teaspoonful soda, one cup cocoanut, one cup blanched almonds, chopped fine, one cup raisins, two cups rolled oats. Drop into pan and cook slowly till brown.

NUT COOKIES.

Mrs. Wm. McKinley.

One pound of light brown sugar, one cup lard, two well beaten eggs, one cup sour milk, one heaping teaspoon soda, one cup chopped hickory nut meats, flour enough to roll out. Mix in order named. Have oven hot so they will bake in three or four minutes.

NUT COOKIES.

Mrs. G. R. Poulson, Enid, Okla.

One cup sour cream, two and one-half cup sugar, one scant cup butter, three eggs, one teaspoon soda, beat in cream, one-half grated nutmeg, one teaspoon vanilla, one-half teaspoon baking powder, one cup chopped nuts, flour for soft dough.

PEANUT COOKIES.

One cup of sugar, four tablespoons of butter, two eggs; add one-half cup of milk and one cup of flour with two teaspoons baking powder, salt, two cups of chopped peanuts. Drop from teaspoon on the bottom side of the dripping pan, buttered slightly. Remove with thin knife.

SPICE COOKIES.

Mrs. Juliet Shultz.

Three cups sugar, one and one-half cups butter, one-half cup sweet milk, three eggs, three heaping teaspoons baking powder, one level teaspoon cinnamon, one-half level teaspoon cloves and allspice, mix baking powder and spices in part of the flour. Make thin dough and bake in hot oven. Currants or raisins may be added.

CROQUIGNOLES.

Mrs. Georgia Bell, Lincoln, Neb.

One pint cream whipped stiff; beat yolks of three eggs with one cup of sugar and add the cream, then add carefully the well-beaten whites of three eggs, four cups flour, two teaspoons baking powder. Use only enoug flour to make a soft paste to roll out. Cut in

fancy shapes. Fry in hot lard or oil, dust with pulverized sugar.

DOUGHNUTS.

Bettie Moore.

One cup sugar, four tablespoons melted lard, in this grate one-half a nutmeg, stir in three eggs not beaten, add one cup of sour milk, one teaspoon salt, one teaspoon soda, mashed together and stirred into the milk, stir in sifted flour until easily handled.

DOUGHNUTS.

Mrs. W. P. Graham.

Cup sour cream, one cup sugar, one teaspoon soda, three eggs beaten separately and flour enough to roll nicely. Use just as wanted—the dough will keep for weeks, the last being better than the first.

DOUGHNUTS.

Mrs. Mary Pillsbury.

Two cups sugar, two eggs, one tablespoon butter, two cups sour milk, one teaspoon soda, flour to mix well. Use nutmeg to flavor.

DOUGHNUTS.

Mrs. W. G. Stevenson, Alexis.
Mrs. W. Burns.

Two eggs, ten tablespoons sugar, eight tablespoons melted lard, one pint sour milk, one teaspoon soda, a pinch of salt, cinnamon and nutmeg if liked. Beat eggs and sugar as light as for cake, add lard and milk last. Use enough flour to mix soft.

DOUGHNUTS.

Mrs. Otillie Roeder Neece.

Yolks of six eggs, one cup sweet milk, one cup sugar, one tablespoon cream, one teaspoon baking powder, flour enough to roll out. Cut out in little round cakes, about the size of a walnut. Fry in hot lard.

PUFF BALL DOUGHNUTS.

Mrs. Frank Dickens.

Three eggs, one cup sugar, one pint sweet milk, salt, nutmeg, flour enough to allow the spoon to stand upright in the mixture; add two heaping teaspoons of baking powder to flour,, beat all till light, drop by the dessertspoonful in hot lard.

DOUGHNUTS.

Mrs. A. E. Jamieson.
Mrs. Russell Graham.

Two eggs, one cup sugar, one cup sweet milk, two teaspoons baking powder, two tablespoons melted lard, flavor to suit taste, small teaspoon salt, one quart flour or enough to make stiff enough to roll out thin as biscuits, cut out and fry in hot lard. When cold roll in pulverized sugar.

DOUGHNUTS.

Mrs. W. C. Tubbs.

One and one-quarter cups of sugar, four tablespoons of butter, three eggs (well beaten), one cup of sweet milk, one nutmeg, two heaping teaspoons of baking powder, flour sufficient to roll out.

FRIED CAKES.

Mrs. Addie Morton.

One quart flour, three eggs, one cup sugar, one cup sweet milk, three teaspoons baking powder, six teaspoons hot lard, a little flour and salt. When all mixed, set in oven and heat through before adding hot lard. Mix soft.

GERMAN DOUGHNUTS.

Mrs. L. J. Menold, Princeton, Ill.

One quart bread sponge, two eggs, four tablespoons sugar, two tablespoons butter, salt, mix and let rise as you do bread, when light roll to about one-half inch and cut with small size baking powder can. Let rise and fry in hot lard. They should be almost round when fried. Make a thin frosting (boiled) of one cup confectioner's sugar, one egg. Nice to serve with coffee.

RAISED DOUGHNUTS.

Mrs. D. D. Diffenbaugh.

Take light dough the size of a small loaf bread, work into this one cup butter and lard mixed. Two eggs beaten in one pint sugar. Mix thoroughly in the dough and knead, but not as stiff as bread. Let rise, then work down, lay on the board and cut out and let the dough get very light and fry in hot lard, adding cinnamon to flavor.

FINGERS.

Mrs. M. I. Fairchild.

One scant cup of butter, one cup of sugar, two cups of flour, two eggs and two teaspoons of baking powder, roll out and cut in cakes about an inch and one-half wide and three inches long, bake in a quick oven.

HAMLETS OR HERMITS.

One and a half cups of sugar, three-fourth cup butter and lard mixed, two eggs, two small teaspoons cinnamon, one of cloves one nutmeg, one-half teaspoon soda dissolved in one-half cup of sour milk, one teaspoon of baking powder, one cup seeded and chopped raisins. Flour to make stiff enough to drop from teaspoon on buttered pan. A moderate oven.

HICKORY NUT DROP CAKES.

Mrs. Anna Owens Hinkley, Chicago.

Two coffee cups sugar, one coffee cup butter, three eggs, one cup sour cream, two teaspoons soda stirred into the cream, one teaspoon baking powder stirred into the flour, three and one-half cups of flour, one cup of nuts. Flavor to taste.

HICKORY NUT KISSES.

Mrs. H. B. Smith.

Three eggs (whites), two cups of nuts, cup and one-half pulverized sugar. Grease paper with butter and bake in moderate oven.

MACAROONS.

Mrs. W. J. Sanborn.

The whites of three eggs, beaten to a stiff froth, one-half pound powdered sugar, one-half pound grated cocoanut (or any other nuts), one-half pint rolled crackers, one teaspoonful extract bitter almond. Drop on buttered tins and bake light brown.

MARGUERITES.

Mrs. Ella C. McMillan, Roseville.

Butter long branch crackers and put three half English walnuts on each cracker. Beat white of an egg stiff and add to it one heaping tablespoon powdered sugar. Spread this over the nuts and cracker and set in the oven to brown. One egg will cover eight crackers.

MARGUERITES.

Miss Minnie Babcock.

Twelve large round crackers, whites of two eggs beaten very stiff, two tablespoons granulated sugar, one cup chopped meats, vanilla to flavor. Drop on crackers and brown.

NUT STICKS.

Mrs. Chas. Perley.

One egg, four tablespoons sugar, butter the size of an egg, one tablespoon molasses, a pinch of salt, four tablespoons flour, a dash of pepper, one cup chopped nuts. Flavor with vanilla. Bake on an inverted tin and cut in squares.

NUT WAFERS.

Mrs. Mary Fairchild.

One-quarter cup butter, one-quarter cup sugar, one cup flour, one egg, well beaten, one cup of finely chopped nuts, cream, butter and sugar, add eggs and then flour and lastly the nuts. Drop on buttered tins and bake in a quick oven.

CREAM PUFFS.

Mrs. John Stoecks.

Two-thirds cup butter, one pint boiling water, one and one-half of flour. Boil butter and water together, stir in the flour while boiling. When cool stir in (one at a time) four eggs. When thoroughly mixed drop on buttered tins and bake in a quick oven thirty minutes.

Custard:—One pint milk, one cup sugar, two eggs, two tablespoons cornstarch mixed in milk. Stir eggs, sugar and cornstarch in hot milk in double boiler. Stir until thick, cool, flavor with vanilla. When puffs are cool, open and insert the custard. Whipped cream may be used.

COCOANUT PUFFS.

Mrs. W. H. Philleo, Alexis.

Mix two cups cocoanut with one cup sugar (powdered), beaten whites of two eggs, two tablespoons cornstarch. Drop on buttered tins.

GINGER PUFFS.

Mrs. Henry Ewing.

One cup New Orleans molasses, one cup sugar, one cup water, one-half cup butter, four and one-half cups flour, one tablespoon ginger, one tablespoon soda.

ROCKS.

Mrs. J. H. McMillan.

Six cups of Quaker Oats, two and a half cups of flour, four cups of brown sugar, one cup of hot water, one cup of butter, two teaspoons of vanilla, two teaspoons of soda, in the hot water, one-half teacup of walnut meats, a little salt. Roll, and bake as cookies.

GINGER SNAPS.

One egg, two-thirds cup molasses, one and one-third cup sugar, one cup butter and lard (mixed), one cup boiling water, one and one-half tablespoons soda dissolved in water, two tablespoons of ginger. Beat sugar, butter and lard together until light, then add other

ingredients. Flour to mold out rather soft. Roll thin and bake in a quick oven.

GINGER SNAPS WITHOUT EGGS.

Two cups molasses, one cup sugar, one cup sour milk, one cup butter, one heaping teaspoon soda, one teaspoon ginger, one teaspoon ground cinnamon, flour to roll. Don't knead much.

SAND TARTS.

Two cups sugar, one cup butter, three cups flour, two eggs, leaving out the white of one. Lay in the ice box to harden. Roll out thin, cut in square cakes with a knife, spread the white of an egg on top, sprinkle with sugar and cinnamon, press a blanch almond in center. Bake.

SNOW BALLS.

Mrs. Geo. W. Jones.

Cream one-half cup butter; add gradually one and one-half cups fine granulated sugar and beat till very light. Add alternately one cup tepid water with three of sifted pastry flour, one teaspoon vanilla and pinch of salt. Beat steadily for ten minutes. Lastly add two teaspoons baking powder and the stiffly beaten whites of four eggs, and bake in gem pans in a rather hot oven for 25 minutes. Boil one pint granulated sugar with one cup water till the mixture threads; let stand for five minutes after taking from fire, then beat till it begins to cloud, and quickly add the stiffly whipped whites of two eggs, one teaspoon flavoring, beat till thick. Ice cakes at once and while icing is still soft and warm roll each cake in a saucer of dessicated cocoanut.

TAYLOR CAKES.

Mrs. E. S. Sherrick.

One pint of molasses, half pint hot water, one tablespoon soda, one cup sugar, one cup butter, three eggs, well beaten, one tablespoon ginger, two pounds flour. To be baked in gem pans.

TEA CAKES.

One small cup sugar, one large tablespoon butter, half cup sweet milk, one egg beaten separately, flour enough to make batter—about one cup, one teaspoon baking powder, flavor with lemon. Bake in gem pans. Spices may be used.

Cookies should be placed in a hot oven—small cakes in hotter over than loaf cakes. Doughnuts in hot lard, and one turning is best. Drain them in colender or on brown paper. Molasses cakes require a slow oven.

ICES, CREAMS, ETC.

"A dream, a breath, a froth of fleeting joy."
—Poems.

"Trifles light as air."
—Othello.

ALMOND CREAM.

One pint cream, one-quarter box gelatine dissolved in a little water, enough to cover; one-third cup sugar, one-quarter cup blanched almonds, one teaspoon vanilla. Whip cream to stiff froth, add slowly the sugar, then the gelatine dissolved by placing the cup in hot water), beating all the time. Then add the vanilla and when it begins to thicken, add the almonds chopped fine. Place in mold to serve with a pink gelatine jelly flavored with lemon or any tart flavoring you may desire, turned on dish first, then the almond cream.

AMBROSIA.

Mrs. W. E. Burns.

Eight oranges, four bananas, one-half can pine ap-

ple, one-half box cocoanut, two-thirds pound English walnuts. Prepare syrup of two cups sugar, one-quarter cup water; boil until thick, pour over the fruit boiling hot. Serve cold.

AMERICAN CREAM.

Mrs. C. W. Dougherty.

One quart milk, five eggs, one-half box Cox's gelatine. Soak the gelatine one-half hour in a little more cold water than will cover it well, then add the cold milk. Put over fire and stir until dissolved. Add the yolks of the eggs beaten with ten tablespoons sugar and let boil two minutes. Beat the whites of the eggs with six tablespoons sugar. Pour the custard over the whites and beat until mixed, add one teaspoon vanilla. Pour into a mold and set in a cold place. Make five hours before using.

APRICOT ICE.

Mrs. C. E. McGowan.

One can apricots rubbed through seive, one and one-half cups sugar, juice of three lemons, one quart water. When half frozen add two tablespoons of Knox gelatine dissolved.

RASPBERRY CHARLOTTE.

Edith Philhower.

Stew one pint of raspberries, sweeten to taste and mash well. Cut soft white bread in thin, small squares, arrange a layer in a bowl or mold and pour on enough cooked mashed berries to wet the bread, then alternate layer of bread and syrup until all is used. When cold, turn out and serve with cream. Garnish the dish with the whole ripe berries sprinkled with powdered sugar. Strawberries may be used.

BANANA CREAM.

Mrs. Delos P. Phelps, Chicago.

Fve large bananas rubbed smooth with five tablespoons of white sugar. Beat one-half pint of cream to a stiff froth, add the fruit and a little lemon juice; mix

well and add one-half ounce Cox's gelatine previously dissolved in enough rich milk to cover it; whisk all together gently and mold. Cream and sugar may be served with this. Lady fingers are excellent with this cream.

BAVARIAN COFFEE CREAM.

Soak one-half box gelatine in cold water for one hour. Then mix with one cupful strong, boiling coffee, one cupful sugar, strain into earthen dish. When cool add half pint milk, stirring well and then add one pint cream whipped very stiff and one teaspoon vanilla, mixing all carefully. Stand on ice until well hardened. A large cup of preserved strawberry preserves—strained or fresh berries or orange pulps with a little of the grated rind, peaches or apricots may be added instead of the coffee.

VELVET BLANC MANGE.

Miss Emma A. Tucker, Chicago.

Two cups sweet cream, half ounce Cooper's gelatine soaked in a very little cold water one hour, one-half cup powdered white sugar, one teaspoon almond extract. Heat the cream to boiling, stir in the gelatine and sugar. When dissolved take from the fire, beat ten minutes; flavor and pour into mould wet with cold water. Stick over the top—when turned out and ready to serve—blanched almonds.

CAFE PARFAIT.

Mrs. K. A. Spence, Denver, Col.

One-half cup sugar, one cup water, yolks of four eggs (beaten), six tablespoons black coffee, one pint cream (whipped). Make a syrup of the sugar and water, add eggs, then coffee. Stir over the stove until it thickens, put on ice and beat until cool, then pour in with cream; mix lightly and put into a mold or ice cream freezer. Pack with two measures of ice to one of salt and leave two hours. It should not be frozen hard, like ice cream. In very cold weather can be set out of doors for awhile instead.

CARAMEL ICE CREAM.

Miss Julia Clarke.

One pint milk, two eggs, two cups sugar, one quart cream, two tablespoons flour, one tablespoon flavoring (vanilla), one saltspoon salt. Scald the milk in double boiler. Beat the eggs, flour and one cup of sugar together till light, then turn into the milk. Stir constantly till thickened and then occasionally. Cook in all twenty minutes. When cold add the second cup of sugar, the cream and flavoring, and strain into the freezer and freeze. Put one scant cup of sugar into a frying pan and stir over the fire until the sugar turns liquid and brown, add this to the hot custard, in place of one cup of sugar.

CHARLOTTE RUSSE.

Miss Linnie Brewer.

One pint thick cream well whipped, the whites of three eggs beaten stiff; have ready one-fourth box of gelatine dissolved in half cup warm water. Cool before putting in the cream. Beat thoroughly after the gelatine is added, sweeten and flavor to suit the taste. This will serve ten persons.

CHOCOLATE CHARLOTTE RUSE.

Mrs. W. H. Sexton.

Soak one-third box of gelatine in cup of milk two hours. Add one-half cup of milk and heat till gelatine is dissolved. Add scant pint of cream, yolks of four eggs, sugar to taste. Beat well. Heat again to nearly boiling and add four tablespoons grated chocolate. When cold add beaten whites of eggs and vanilla. Put on ice three or four hours. Serve with cream.

CHOCOLATE ICE CREAM.

Mrs. C. E. McGowan.

Two quarts milk, two eggs, one cup flour, one-fourth cake Baker's chocolate, cooked together. When cool add quart rich cream and freeze. Sweeten to taste.

CHOCOLATE SUNDAE.

Mrs. Winnifred Billings Clark, Princeton, Illinois.

Melt one ounce chocolate and stir into one gill rich cream. Into one pint thick cream beat four tablespoons powdered sugar and add chocolate cream. Pack in freezer in ice and salt for two hours, till partly frozen. Serve in glasses. For fruit Sundæ substitute small cup of fruit juice or mashed fruit for the chocolate.

COFFEE CREAM.

Mrs. Adelaide Ferris, Carthage, Ill.

Make one-half pint of custard with two eggs and one-half pint of milk. Dissolve one ounce of gelatine and three tablespoons of sugar, one-half cup of strong coffee, add the custard and strain. Whip one-half pint of cream quite firm, stir lightly into the custard. When it is cool pour into a mold and set on ice. Coffee must be filtered, not boiled, freshly made and very strong; three tablespoons of coffee to the half pint.

CRANBERRY ICE.

Miss Emma C. Snyder.

Cook berries until soft, put through a press. Take equal quantities of berries, sugar and boiling water. When half frozen add beaten whites of one or two eggs. This is a fine accompaniment for roast turkey.

CRANBERRY SHERBERT OR ICE.

Ruth Bell, Lincoln, Neb.

One quart of cranberries stewed in a pint of water, juice of one lemon, one cup of orange juice, two large cups of sugar, made into syrup with one cup of water. When half frozen add beaten whites of two eggs.

DELMONICO.

Yolks of six eggs beaten light; add one coffee cup granulated sugar, one-third vanilla bean steeped in half pint cream. (Do not boil). One-half box Cox's gelatine in half teacup warm water, stir until dissolved; add the warm cream to gelatine and stir the eggs and sugar into this; whip one quart of rich cream, and

stir into the other ingredients. Freezer should be all prepared first, as gelatine is apt to congeal if not frozen quickly. This quantity will make one gallon.

STUFFED DATES WITH WHIPPED CREAM.

Mrs. Wm. McKinley.

One-half pound of fine large dates. Take out the pits and fill with chopped nut meats; press together firmly and put in stew pan. Add one teacup of sugar and water enough to cover them. Boil until tender, and the syrup thick. To be served with whipped cream.

FRUIT COCKTAILS.

Arrange alternate layers of orange pulp, strawberries cut in halves, lengthwise and bananas cut in thin slices and slices cut in quarters. Sprinkle each layer with powdered sugar and a few drops of lemon juice. Chill thoroughly, arrange in cocktail glasses and garnish with whole strawberries.

FRUIT CREAM.

Squeeze out the juice from three lemons, and with a spoon scoop out the pulp and juice from three oranges, mash one pint of strawberries, and one-half can of apricots, and peel and mash three bananas. Then rub all through a fine wire, or, better still, a hair sieve. Add from one pint to one quart of medium thick cream and sugar to taste. Then freeze as usual.

ICE CREAM.

Miss Emma Ivey.

One quart thick cream, one quart rich milk. Season to taste with sugar and vanilla. Set on ice till thoroughly cold. Then turn in freezer and stir rapidly till frozen. This makes it fine grained.

COFFEE ICE CREAM.

One cup strong coffee (very strong), one large cup sugar dissolved in coffee, one quart of cream whipped. Freeze.

DELICIOUS ICE CREAM.

Mrs. Frances Vawter.

One quart rich cream, two cups sugar, one quart milk, one level teaspoon salt, four eggs, four level teaspoons flour, two teaspoons vanilla, fifteen cents worth candied cherries. Bring milk to the boiling point. Thoroughly mix sugar, salt and flour. Add beaten eggs and beat well together. Add gradually to boiled milk, stirring constantly till thick. Cool, add vanilla and cream and freeze. Add cherries after it begins to freeze. Will make nearly a gallon.

STRAWBERRY ICE CREAM.

Mrs. O. S. French.

One pint of rich milk, one pint of cream, one quart of fresh strawberries mashed with one and one-half pints of sugar, one teaspoon of vanilla. Mix and freeze. Vanilla may be omitted.

STRAWBERRY WHIPPED CREAM.

Lueretia M. Stewart.

One pint strawberries, one pint thick sweet cream, one-half pound sugar, one-half cup cold water, one-half box Knox's gelatine. Cover fruit with sugar and mash together. Add water to gelatine and set in a place where it will warm gradually. Whip cream, pour in dissolved gelatine, continue whipping with pan set on ice until it begins to set, then add strawberry pulp and pour into molds and set away to harden.

TO BAKE ICE CREAM.

Cover a hard frozen brick or mold of cream thickly with meringue from the white of an egg beaten stiff with powdered sugar. Set the dish on a thick board and place in a hot oven. The meringue will color instantly. Serve at once.

MACAROON CREAM.

Mrs. Don E. Gayer.

Two tablespoons Cox's gelatine dissolved in one-half cup cold water fifteen minutes. Boil one and one-half

cups milk and pour it boiling over soaked gelatine; add one-quarter cup sugar and one-half teaspoonful of vanilla. Set away to cool. When sides begin to set beat and add one pint whipped cream and whipped whites of three eggs and three tablespoons sugar. Form into molds with crushed macaroons in the bottom.

Sauce for same:—One pint of milk, two tablespoons sugar, yolks of four eggs and one teaspoon of vanilla.

MACAROON SOUFFLE.

Mrs. Frank H. Williams.

Scald one dozen macaroons in one cup of milk, pour over the beaten yolks of three eggs and cook in double boiler till slightly thickened, stirring all the time. Fold in the beaten whites and one-half cup of sugar. Put in buttered mould, set in pan of water and bake twenty minutes. Serve on plate. Cover top with chopped candied fruit or nuts. Then put whipped cream over and around. Candied cherries make a pretty ornamentation for the top.

MARSHMALLOW CREAM.

Soften one-half box gelatine in one cup cold water. Pour over this one and one-half cups boiling water and same amount of sugar, juice of one lemon. When mixture begins to jelly stir in one quarter pound fresh marshmallows cut in pieces, turn in model. Serve with whipped cream.

NUTTED CREAM.

Mrs. W. J. Sanborn.

Cover one-fourth box of gelatine with one-half cup of cold water. Soak one-half hour. Whip one and a half pints of cream to a stiff froth and stand on ice or in ice water; pour three or four tablespoons of water on gelatine and place over kettle of boiling water till dissolved. Strain over cream and stir at once till thick. Add to cream before putting in gelatine seven tablespoons chopped nuts, three-quarters cup powdered

sugar and teaspoon of vanilla. Set away for few hours to harden.

ORIENTAL ICE CREAM.

Mrs. C. E. McGowan.

Half box of gelatine dissolved in one pint of water, add juice of one lemon and one cup sugar. When thoroughly dissolved pour into large glass dish. Make a boiled custard of one pint milk, three eggs, one-half cup sugar, enough cornstarch to thicken, flavor with lemon. Let it get cold and pour over jelly. Whip cream, flavor with vanilla, sweeten and spread over all.

PERSIAN CREAM.

Mrs. Eva S. Diffenbaugh.

One quart milk, one-half box gelatine, four eggs, one cup sugar, one-quarter teaspoon of salt. Let the milk come to a boiling point, then sprinkle in the gelatine. When dissolved stir in the yolks of the eggs, beaten light with the sugar and cook till like custard. Remove from the fire and add the beaten whites of eggs, flavor, put in a mould and serve hot next day with cream.

PINEAPPLE CREAM.

Mrs. F. Foster.

Whip one pint of cream to a stiff froth, beat with a dover egg beater. Dissolve one-quarter ounce of gelatine in a little boiling water, having previously soaked it in cold water; strain into the beaten cream, sweetened to taste. Add one can of grated pineapple, let the mixture stand until it sets.

PINEAPPLE CREAM.

Mrs. Frank Dickens.

Bring one small can of pineapple cut fine, the juice of one-half lemon and one-half cup of sugar to a boil, add one-fourth box of gelatine previously soaked in a little cold water. When cold and before it sets add one pint of heavy cream, whipped. Chill. Will serve ten people.

SPANISH CREAM.

Mrs. D. E. Gayer.

One-half box of Cox's gelatine, soak in one pint of milk two hours, add one pint of milk and boil. To the yolks of four eggs beaten light add six tablespoons of sugar. To the whites add five tablespoons of powdered sugar. To the boiling milk add the yolks and let it come to a boil. After removing from the fire add the whites beaten thoroughly. Flavor with vanilla and turn into molds. Let stand over night.

TAPIOCA CREAM.

Mrs. Guy Stepp, Chicago.

Three tablespoons tapioca soaked over night in water to cover, add three pints of milk, boil five minutes (using double boiler), stir in yolks of four eggs, one cup of sugar. Let scald. Add whites of four eggs beaten to a froth. Flavor with vanilla.

TURKISH CREAM.

Mrs. Ella McMillan, Roseville.

One pint whipped cream, one pint powdered sugar, one dozen stale macaroons rolled fine, one tablespoon Cox's gelatine barely covered with water and dissolved, ten cents worth candied cherries, one-half spoon vanilla. Mix all together and mould. Will serve from six to eight people.

ORANGE CUSTARD.

Mrs. Ida Weir.

One quart milk, one tablespoon cornstarch, five tablespooons sugar, a very small pinch of salt, six drops of vanilla, one whole egg and yolks of three (save whites of three for frosting). Pare three oranges, cut into very small pieces, and sprinkle six or seven tablespoons of sugar over them, and set aside for two or three hours. Put milk into a tin pail in a kettle of hot water with the salt, keep out about one-half cup of milk to dissolve corn starch; add the well beaten eggs and cook until thick.

SWEET POTATO CUSTARD.

Mrs. Eliza Smith.

Rub cup of sweet potatoes through a colander; beat two eggs into the potato and add half teacup of sugar. Flavor with nutmeg or any spice. Add piece of butter the size of a hickory nut. One cup of milk. Salt to taste.

FRUIT ICE.

Mrs. Otillie Roeder Neece.

Juice of four oranges, three lemons, one small can pine apples, four cups sugar disolved in two quarts water—freeze. Milk may be used instead of water, but in using milk dissolve sugar in milk and freeze slightly before adding fruit, when freeze again.

FRUIT ICE.

Mrs. Fred Patterson.

Six oranges, one dozen bananas (sliced), juice of three lemons, five cups of sugar, white of one egg; add to this mixture enough water to make three quarts in all.

FRUIT ICE.

Mrs. Frances Hagey, Chicago.

One can grated pine apple, six oranges, one quart canned cherries, one box gelatine, four cups sugar. Put oranges through a fruit sieve and add one cup sugar. To the cherries add one cup sugar. Prepare gelatine in usual way, using two cups sugar. When gelatine is beginning to set, add oranges, cherries and pineapple. Mix well and freeze.

GINGER ICE.

Miss Emma Owens, Des Moines, Ia.

Two quarts milk, eight cups sugar, six lemons (juice). Disolve sugar in milk. When partly frozen add lemon and three-quarters cup chopped preserved ginger.

LEMON ICE.

Mrs. E. A. Lord.

Boil one quart of water with three-fourth pound of

sugar, add the juice of three lemons, strain and freeze. When partly frozen add the beaten white of one egg.

ORANGE ICE.

Mrs. E. A. Lord.

Twelve large oranges, one pint of sugar, one quart water, one tablespoon gelatine, white of one egg. Prepare the same as for pineapple ice.

PINEAPPLE ICE.

Mrs. E. A. Lord.

Three lemons, one can sliced pineapple, one and one-half pints sugar, two quarts water, one large tablespoon gelatine, whites of two eggs. Soak gelatine in a little water two hours. Boil water and sugar five minutes and set aside to cool. Chop the pineapple fine. Use it this way or strain out the juice as you like best. Mix lemon juice, syrup and gelatine, strain. Add pineapple and freeze. When nearly frozen add the beaten whites of two eggs.

PINEAPPLE ICE.

Mrs. Earnest Brady.

Six lemons, can shredded pineapple, one and a half pint of sugar, one ounce of gelatine. Make a syrup of gelatine, lemons and sugar, strain this, then freeze.

PINEAPPLE ICE.

Mrs. Clarence Buck.

One quart water, two-thirds pint of sugar, the juice of one and one-half lemons, strain. The juice from one can of grated pineapple. When partly frozen add the beaten white of an egg. To make more, double all the recipe except pineapple.

RULE OF THREE ICE.

Mrs. B. D. Parsons.

Three oranges, three lemons, three bananas, three apricots (or one-half can of peaches instead of apricots), three cups sugar, three cups boiling water. Cut oranges and lemons in half and scoop out the pulp, sift the bananas and apricots, cook the water and sugar

fifteen minutes, freeze all together, but do not freeze too hard. Serve in cups in the middle of the dinner or as an ordinary ice.

WATERMELON ICE.

Remove the seeds from a ripe water melon and, with a spoon or fork, chop lightly into small pieces. Add the juice of one lemon and one-half pound of powdered sugar. Put mixture in freezer and freeze as you would ice cream, turning slowly for fifteen minutes, when mixture will be like snow. Serve in tall glasses.

IRISH MOSS.

Rinse well and soak a losely packed half cup of moss in cold water to cover, a quarter of an hour, drop into one quart of milk, cook one-half hour and strain. Mould and serve with sweetened cream. A square of melted chocolate with two level tablespoons of sugar may be added to the moss.

COFFEE JELLY.

Put one-half box of gelatine in one-half cup of cold water for half an hour. Pour on two cups of strong or black coffee, boiling hot, and stir until the gelatine is dissolved. Add seven-eighths cup of boiling water and three-quarters cup of sugar. Strain and pour into molds that have been rinsed in cold water. Serve with thin cream.

GELATINE JELLY.

Mrs. Ida Weir.
Mrs. J. L. Gainer.

A half box gelatine dissolved in one pint warm water, add one quart boiling water, two and a half cups sugar, one tablespoon citric acid dissolved in a little cold water; boil twenty minutes; flavor with banana essence. It can also be used for a salad by pouring over ripe fruit, bananas sliced, green grapes, oranges, etc. Let stand twenty-four hours on ice before using.

LEMON SPONGE.

Soak one-half box of gelatine in one-half cup of cold water for half an hour; pour on two cups of boiling water and stir well. Add two cups of sugar and the juice of three lemons. Strain and cool until the liquid begins to thicken; then put in the whites of four eggs and beat steadily until the jelly has become like a white snow. Pour into molds and set away to chill.

MAPLE BISQUE.

Bessie Myrl White.

One quart cream, two eggs, one cup maple syrup. Boil yolks and maple syrup and let soak. Whip cream, also whites of eggs, mix all together and put in moulds. Cool and freeze.

MAPLE MOUSEE.

Mrs. C. M. Huey.

Mix together two cups of thick cream and one cup of maple syrup. Whip until the mixture is thick to the bottom of the dish. Turn into a well chilled mould, and pack in equal parts of ice and salt, and let stand four hours.

MAPLE MOUSEE.

Mrs. Frances Hubbard.
Miss Shields.
Mrs. D. W. Baxter, Rochelle.

One cup of maple syrup. Cook until it threads; do not stir; pour boiling syrup over well beaten yolks of four eggs. When cool add one quart of cream well whipped and freeze.

STRAWBERRY MOUSEE.

Mash and strain one quart of strawberries, add one-fourth box of gelatine dissolved in one-fourth cup of water, cool, and as it begins to thicken add a quart of thin whipped cream. Peaches, bananas and pineapples may be used the same way. Sweetening to taste.

NESSELRODE PUDDING.

Mrs. Eliza Smith.

One pint almonds blanched, and one pint chestnuts blanched, and pounded into a paste; one pint cream, one pint pineapple, ten yolks of eggs, one-half pound candied fruit, one tablespoon of vanilla, one pint water, one pint sugar. Boil sugar, water and pineapple juice twenty minutes. Beat yolks and stir into this. Put the pan in which this mixture is into boiling water, beat until it thickens. Place in a pan of cold water, beat ten minutes, mix with cream, rub through a sieve. Add fruit and pineapple, cut fine. Mix all together. Add one-half teaspoon salt, vanilla. Freeze like ice cream.

PINEAPPLE FLUFF.

Mrs. I. E. Burtnette, Joy, Ill.

One cup grated pineapple, one-half cup chopped walnuts, one-quarter pound marshmallows, one-half pint whiped cream. Cut marshmallows into quarters, mix with nuts and pineapple. Whip cream. add half to above. Mix thoroughly. Heap remainder of cream on top. Dot with candied cherries.

PINEAPPLE TAPIOCA.

Mrs. Blanche Wells Clark Pittsburg.

Soak one cup of tapioca over night in plenty of water. Drain off water. Add half cup water and half the juice of a can of pineapple, and the juice of two lemons. Let cook until clear; add one and one-half cups sugar and the pineapple. Let come to boiling point, then add whites of three eggs, well beaten.

GREENGAGE SHERBET.

Mrs. Silas Porter, Topeka, Kas.

One quart can of greengage plums, one quart water, one pint sugar, one pint cream. Put water and sugar together on the stove and let come to a boil. After cooling add the plums, which have been pitted; put in the freezer and when nearly frozen add the cream

which has been whipped, then finish freezing and pack.

LEMON SHERBET.

Miss Alice Duer.

One quart new milk, one pound sugar, five lemons, three eggs. Boil the milk with the lemon rinds, add the sugar, and when cold put in freezer and partly freeze. Then add juice of five lemons, slightly sweetened, and the whites of three eggs beaten stiff. Freeze hard.

LEMON SHERBET.

Mrs. H. R. Moffet.

To two quarts of rich milk add the juice of four lemons and two cups of sugar. Freeze smooth.

MILK SHERBET.

Use above recipe, with either lemon juice or juice from a can of pineapple, adding juice after milk is partly frozen.

FROZEN PUDDING.

Mrs. L. Marks.

Two cups granulated sugar, two eggs, two tablespoons gelatine, one-half cup flour, one quart cream, one pint milk, three-fourths pounds candied fruit, one spoon vanilla. Dissolve flour in a little milk, add sugar and eggs and add the milk boiling hot. Cook in double boiler twenty minutes, then add gelatine which has soaked two hours, and set away to cool. Freeze ten minutes, then add fruit, and finish freezing.

ICE PUDDING.

Mrs. A. B. Seaman, Denver, Col.

Put one-half box of Cox's gelatine to soak in enough water to dissolve. Separate eight eggs, beat the yolks very light with a cup of granulated sugar. Add the juice of two lemons and four oranges. Put the mixture on the stove and let it get heated through, then pour in gelatine and let boil one minute, stirring constantly. Set off to cool and when lukewarm add

the beaten whites of eggs, mix well. Grease a mold. Put in a layer of pudding; when cold a layer of macaroons, then the rest of mixture. Serve with whipped cream. Use two dozen macaroons. Serves twelve people.

OHIO PUDDING.

Miss Emma C. Snyder.

Custard: Two quarts of milk, six eggs, two tablespoons corn starch, one cup sugar, a pinch of salt, one tablespoon vanilla; add to this one quart whipped cream, one pint each of preserved or candied cherries, pineapple and strawberries. Let custard cool before adding cream and fruit. Freeze as ice cream.

RASPBERRY SNOW.

Mrs. Frank M. Hallam.

One box gelatine soaked in two cups cold water; add two cups boiling water, the juice of two lemons and two cups of sugar. Stir well together until dissolved, then strain and set aside to cool until about as thick as cream. Stir in whites of three eggs (beaten), carefully rope in one and one-half cups raspberries. Pour in your mold, set away to cool and serve with whipped cream.

A DELICIOUS DESSERT.

Mrs. Guy Stapp, Chicago.

One-half cup of gelatine, fill cup with cold water and let soak until dissolved. One can of grated pineapple and one cup of sugar. Cook till sugar is dissolved, and gelatine while hot, and cool. When cool add juice of one lemon, candied cherries and nutmeats, and beat with egg beater. Have ready one pint of whipped cream, stir in lightly and pour in mold.

A PRETTY DESSERT.

Mrs. F. Foster.

Grate pineapple in a dish, cover with a meringue heaped up and browned and put candied cherries on top for a garnish.

SNOW DESSERT.

Soak one-fourth cup of gelatine in one-fourth cup of cold water, one hour. Pour on one cup of boiling water and stir till dissolved, add one cup of sugar and four tablespoons of lemon juice. When cool, beat till frothy, and add beaten whites of three eggs. Serve with a custard sauce.

SALPICON OF FRUITS.

Mrs. F. Foster.

Mix together lightly an equal portion of orange pulp, bananas cut into one-half inch dice, and grapes cut in two, the seeds removed. Add sugar, if necessary, and a little lemon juice. Serve in half orange skins.

CARAMEL SAUCE.

Melt one cupful of sugar in a spider, stirring it all the time, allowing it to become a delicate brown; add three-fourths of a cupful of hot water, blending till smooth, and a tablespoon each of butter and flour rubbed together. Cook together four minutes.

CHOCOLATE SAUCE.

Mrs. Melville Brewer.

Two and one-half cups of sugar, three and one-half cups of hot water, two tablespoons of cornstarch, five squares of Bakers' chocolate. Boil sugar and water a few minutes, add the cornstarch dissolved in cold water. Cook two or three minutes and add chocolate melted. Serve hot over vanilla ice cream.

CHOCOLATE SAUCE.

Mrs. W. S. Holliday.

Mix two ounces of grated chocolate and two cups of sugar; add two tablespoons of butter, half cup of water and an inch piece of cinnamon bark. Cook to the soft ball stage; remove the cinnamon and pour hot cream over each serving of cream. The sauce will candy upon the cold cream. Chipped nuts may be first sprinkled over the cream.

For a gallon freezer about three pints of coarse rock

salt to twelve quarts of ice. Put in layers, press down, cover the place where moulds join with cloth dipped in wax or suet to keep out salt.

BREAKFAST DISHES.

"And then to breakfast with what appetite you have."
—Henry VIII.

BREAKFAST DISH.

Squeeze the juice of a good sized lemon over three or four sliced bananas. Pour over this a gill of ice water and a half cup of sugar. Put in cold place for half an hour.

DELICIOUS BREAKFAST DISH.

Boil a large soup bone of beef until the meat is tender, remove the meat from the bone and chop fine. season with pepper and salt, being careful to discard gristle and small bits of bone. A dash of cayenne and a suspicion of onions if liked. Return the chopped meat to the soup in which it was biled. Boil again and thicken with corn meal to the consistency of mush. Pour out into a long, deep pan, cool and cut in slices, and fry in butter a light brown. Serve hot. Can be eaten plain or with jelly.

CORN MEAL GRIDLE CAKES.

Mrs. J. H. Hanley.

One pint sour or butter milk, one level teaspoon of soda, one level teaspoon salt, one egg, or more, the whites beaten separately, corn meal to make as thin a batter as can be fried. A little sour cream is an improvement. Use no flour.

RICE BATTER CAKES.

Mrs. Mary A. Frantz.

Three teacups buttermilk or other sour milk, four eggs, salt, one tumbler cooked rice. Beat eggs thoroughly, make all into a batter the usual thickness of batter cakes, add one teaspoon soda dissolved in warm water.

SOUR MILK BATTER CAKES.

One pint of sour milk, one teaspoon of soda, two eggs, salt, flour to make a medium thick batter. Fry quickly. Half corn meal may be used with the flour.

SWEET MILK BATTER CAKES.

Mrs. W. C. Tubbs, Kirkwood.

One cup of flour, one heaping teaspoon of baking powder, pinch of salt, one tablespoon of butter, one egg. Stir egg, butter, salt and flour together, milk enough to make the batter suitable to bake.

BUCKWHEAT CAKES.

Mrs. M. B. Sexton.

Take equal parts corn meal and buckwheat, or small part graham, and warm water to make rather thick batter. Add one-half yeast cake dissolved in a little warm water. Rise over night. In morning take out bowl of batter. Thin remainder with hot water, salt and soda as needed. Bake on hot griddle. Next evening use bowl of batter reserved—to raise for next morning. By occasionally adding one-quarter cake of yeast and making batter rather thick at night, you can have cakes as long as desired. Cooked oatmeal or other cereals, or rice or hominy improves them, or three or four cold cakes left from morning. Cream and sugar are excellent on them, and healthful. A little molasses makes them brown better.

SHREDDED WHEAT BISCUIT FOR BREAKFAST.

Warm the biscuit in the oven to restore crispness, don't burn, pour hot milk over it, dipping the milk over

it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES.

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blue berries, pineapple, bananas and other fruit, fresh or preserved, can be served with shredded wheat biscuit in the same way.

COFFEE BREAD.

Miss Jennie Mitchell.

One cup bread sponge, one cup milk, one egg, two tablespoons sugar, three teaspoons butter. Mix stiff dough with spoon. Let stand as for bread, when light spread in pans and raise again, then cover with one beaten egg, two tablespoons butter, with enough sugar and cinnamon to make stiff paste.

CORN BREAD.

Mrs. Emma Gregg Craig.

Two cups corn meal, sifted; one cup flour, two eggs, two cups sweet milk, four teaspoons melted butter, one tablespoon sugar, two teaspoons yeast powder; add a little salt.

CORN BREAD.

Sift two cups of yellow corn meal, pour over a cup of scalding hot milk in which an even teaspoon of soda has been dissolved, and beat well. When cool add one cup sour milk, two eggs beaten light and two heaping tablespoons sugar, and saltspoon of salt. Beat thoroughly and pour into hot buttered iron spider. Bake at once. It is improved by pouring in the center, just before placing in the hot oven, a cup of rich sweet milk. Do not stir. This will form veins of creamy substance and adds to its delicacy.

CORN BREAD.

Mrs. Mabel Hanna Porter.

One tablespoon butter and one tablespoon sugar rubbed to a cream. Add two eggs and beat well, add one-fourth teaspoon salt and one cup of sweet milk and mix thoroughly, sift one cup flour, one cup corn meal and three teaspoons baking powder several times and add to the above mixture. Use a Dover egg beater and beat until light. Grease baking pan and bake twenty minutes.

CORN BREAD.

Mrs. E. E. Merridith.

One pint buttermilk one-half teaspoon soda, one egg, two tablespoons of lard or butter, meal to make a thin batter. Bake in a quick oven.

SPOON CORN BREAD.

Mrs. E. A. Sturtevant.

Ingrediments. One cup corn meal, two heaping teaspoons baking powder, one teaspoon salt, two eggs, three cups milk. Stir into meal, baking powder, salt and the unbeaten eggs. Then add one cup of milk slowly, pour in the other two cups and bake in a hot oven just twenty minutes. The mixture should be stirred as little as possible and baked in a two quart pan. Serve hot with plenty of butter.

CORN GEMS FOR BREAKFAST.

Mrs. J. E. Miller.

Sift one cup flour, and one cup corn meal into pan with teaspoon baking powder, into this drop one egg, one-half teaspoon salt, and one-half cup of sugar, put in tablespoon of butter and enough milk to make a thick batter. Put in gem pans in a hot oven and bake.

WHEAT CAKE.

Mrs. Oell French.

Two eggs beaten light, or the yolks of three, one cup each of sour cream, sour milk and sweet milk, one generous tablespoon melted lard and butter, one scant teaspoon soda, little salt and flour to thicken.

CODFISH BALLS.

One quart of raw potatoes cut in half, one pint of picked up codfish boiled together and until potatoes are done, pour off water, mash, add one egg and one tablespoon butter. Drop from spoon into boiling fat and brown. Cold boiled potatoes and left over fish may also be used. Cream is an improvement.

CROQUETTES OF COLD STEAK.

Mrs. F. P. Gilbert.

Take bits of cold steak and mince very fine. Add three or four chopped cold potatoes. Season with pepper and salt. Mix this thoroughly and then add a beaten egg. Press into cakes, roll in cracker crumbs and fry in hot lard.

GOLDEN BALL FRITTERS.

Sift half a cup flour into half cup milk and three level tablespoons of butter scalding hot. Stir until the mixture leaves the side of the pan. Add a grating of lemon. Remove from the fire and beat in two eggs, one at a time. Shape with two spoons and fry in deep fat. Serve hot, rolled in powdered sugar.

OATMEAL FRITTERS.

One quart of cold oat meal, one cup cracker crumbs, two eggs and one-half teaspoon salt. Drop in lumps in hot butter or drippings and shape into patties with the spoon. Chopped apples and other fruit may be added.

GRAHAM GEMS.

Mrs. C. E. McGowan.

One-half cup sugar, tablespoon butter, one cup sour milk, one egg, one teaspoon soda in milk, one cup of Graham flour.

WHEAT GEMS.

Mrs. S. S. Hallam.

Cream, one tablespoon butter with three of sugar,

add one cup sweet milk, one egg, beaten separately, one-half teaspoon salt, and two heaping spoons baking powder sifted with flour. Stir in enough flour to make a stiff batter. Fill hot buttered gem pans half full and bake in a quick oven.

WHOLE WHEAT FLOUR (or Graham) GEMS.

Cora S. Shultz.

Two eggs beaten separately, very light, add to the yolks one pint of sweet milk, one teaspoon of salt, two cups of whole wheat (or Graham) flour, in which has been mixed two teaspoons baking powder. Add whites last and bake in gem irons or pans in a quick oven. This, if baked in shallow gem irons, makes nearly two dozen gems. If Graham flour is used, it is best to use one-half white flour instead of all Graham.

THANKSGIVING HASH.

Take a dish suitable for the table, place a layer of bread crumbs in the bottom, then a layer of chopped turkey, next a layer of oysters, so on until the dish is filled, pour over one pint of cream sauce, bake quickly for twenty minutes.

BROWN POTATO HASH.

One quart cold cut boiled potatoes, one pint white sauce. Simmer potatoes in sauce, then fry. Turn when brown.

MUFFINS.

Mrs. W. C. Tubbs, Kirkwood.

Two tablespoons of sugar, two tablespoons of butter, one egg, one cup of sweet milk, pinch of salt, two cups flour, two teaspoons of baking powder. Bake in muffin rings.

CORN MEAL MUFFINS.

Two tablespoons butter, two tablespoons sugar, one and a half cups of flour, one-half cup corn meal, one full cup milk, two teaspoons baking powder, two eggs, salt. Beat eggs separately, mix same as cake.

A SIMPLE AND DELICIOUS MUFFIN.

Mrs. J. W. Matthews.

Take a piece of butter the size of an egg, mix with it one tablespoon white sugar, add one egg, three-fourths teacup sweet milk, one large pint flour with one teaspoon baking powder. Put into a well buttered pie pan of muffin rings. Bake one-half hour in a moderate oven. It may be made of graham flour wholly or in part.

SOUR MILK MUFFINS.

Miss M. E. Hazen.

One quart of thick sour milk, with cream, two well beaten eggs, one teaspoon soda, beaten in the milk to a froth, add a little pinch of salt. Stir in flour enough to make a thick batter. Bake on the griddle.

TWIN MOUNTAIN MUFFINS.

Mrs. R. A. Wilson.

One-third cup butter, one-fourth cup sugar, cream together, one-fourth teaspoon salt, add one egg well beaten, three-fourths cup milk, two cups sifted flour, four teaspoons baking powder. Bake in hot greased gem pans about twenty-five minutes.

WHEAT MUFFINS.

Mrs. Ella Hoyt, Kansas City.

Butter the size of an egg, a pinch of salt and a teaspoon of sugar, one egg (beaten separately), one cup of milk, two cups flour and two teaspoons of baking powder. Mix the above in the same manner as for cake. One cup of blueberries added makes an agreeable change.

POPOVERS.

Mrs. John C. Allen.

One egg, one and one-half cups flour, one and one-half cups milk and pinch of salt. Bake in hot irons in very hot oven about twenty minutes, serve immediately.

PUFF OVERS.

Mrs. Fred Wildemuth.

Yolks of two eggs well beaten, three-fourths cup sweet milk, one teaspoon melted butter, one-half teaspoon salt, one teaspoon sugar, one and one-half cups flour, two teaspoons baking powder, whites of eggs. Bake in gem tins.

MOCK SAUSAGE.

Soak dry bread in water. Chop equal amount of any kind of cold meat fine. Season with salt, pepper and sage. Make in little cakes and fry.

BREAKFAST SCONES.

Mix as for biscuit two heaping teaspoons of baking powder, one scant quart of flour, salt and two tablespoons butter. Cut into this with a knife one pint of unskimmed milk. Roll one-fourth of an inch thick. Cut in rounds, put in a shallow pan, not letting them touch and place in a hot oven. When done tear open and put a piece of butter in each one. Serve at once.

SCRAPPLE OR PANHAS.

Miss Eliza Moses.
Mrs. L. M. Gates.

Take a hog's head, heart, tongue and part of the liver. Cleanse and soak in salt and water for twenty-four hours. Put on to boil in cold water; cook until easily removed from the bones; chop fine; season highly with salt, pepper and sage. Strain the liquor in which they were boiled. Return the meat to the liquor; place on stove; thicken with corn meal and a teacup of buckwheat flour until the consistency of mush. Mold and fry like mush. Will keep all winter by covering with hot lard.

SCRAPPLE.

Boil two or three pounds of sausage for fifteen minutes in two quarts of water. Add corn meal and salt and cook forty minutes. Pour in deep dish when cold. Slice and fry as mush.

CREAM TOAST.

Boil sweet cream with small piece of butter, salt; or use milk, more butter and a little flour. Bring to table in pitcher and pour over toast as it is served.

FRENCH TOAST.

Beat one egg in a shallow dish, add one teaspoon of sugar, a pinch of salt, and one cup of milk. Soak six slices of stale bread in the custard. Drain and brown them on each side on a well-buttered griddle. Spread them with jelly or marmalade, and pile lightly on a dish. Serve at once.

HAM TOAST.

Mrs. F. Foster.

Cut rounds of bread with cake cutter, toast a delicate brown, butter, and arrange in order on a dish. Have ready one pound of cold ham finely minced, mixed with the beaten yolk of an egg, four tablespoons of cream and a very little cayenne pepper. Heat it and spread on toast. Milk may be used instead of cream if one-half teaspoon of butter is added when heating.

SALMON ON TOAST.

Heat a can of salmon, season with pepper and salt, and place on thin slices of buttered toast, heat a large coffee cup of milk or cream, salt and thicken a little with flour; if milk is used add a piece of butter and pour over fish and toast.

SNOW FLAKE TOAST.

Mrs. James French.

Heat to boiling one quart milk to which one-half cup of cream and a little salt have been added. Thicken with a tablespoon of flour rubbed smooth in a little cold milk. Have ready the whites of two eggs beaten, to a stiff froth and when the sauce is cooked, turn a cup of it on the beaten egg, stirring constantly so it will form a light, frosty mixture, to which add the rest of the sauce. Keep hot but not boil and serve on

slices of zwieback or toast, moistened with milk or hot water.

WAFFLES.

One pint sweet milk, three eggs, well beaten, one teaspoon baking powder, salt, flour to make batter, one tablespoon melted butter, added last thing. Bake on hot, well greased waffle irons. Serve with hot maple syrup.

WAFFLES.

Mrs. C. M. Huey.

One egg well beaten, two cups sour milk, one-half teaspoon salt, one teaspoon sugar, one level teaspoon soda. Beat all thoroughly. Add one tablespoon melted butter, and three cups sifted flour. Beat vigorously.

WAFFLES.

Mrs. L. J. Menold, Princeton, Ill.

Two eggs beaten separately, one teaspoon salt, one teaspoon sugar, one pint milk, one tablespoon melted butter, two teaspoons baking powder, flour to make reasonably thick batter about like cake batter. Add whites of eggs last.

EGGS.

"Things well done
And with a care exempt themselves from fear."

Henry VIII.

EGGS.

Three minutes will boil them soft. Five minutes will cook whites hard, but not yolks. Eight minutes will cook both.

CREAMED EGGS.

Mrs. J. B. Miles, Omaha, Neb.

Chop fine the whites of six hard boiled eggs. Have a large cup of milk hot, season with salt, pepper and butter, thicken with a teaspoon of flour. Add the chopped whites to this. Pour over squares of toast arranged on a hot platter. Put the yolks of the eggs through a ricer over the top. Serve hot.

BAKED EGGS.

Mrs. W. Q. Bell.

Delicious:—Twelve eggs, boil hard, cut in two, take the yolks and mash fine, add a large spoon of butter, one cup powdered crackers, one and one-half cups milk, season with pepper and salt; put the whites in a baking dish, pour this mixture over and bake fifteen minutes.

BAKED EGGS.

Mrs. J. G. Parshall.

Grate cracker crumbs in gem pans, place an egg in each, sprinkle with crackers. Add butter, milk, salt and pepper. Bake until the eggs are slightly cooked.

EGGS BAKED IN GRAVY.

Take chicken gravy, making it thin and season well. Put it into a baking dish and drop into it as many eggs as will cover the bottom of the dish. Sprinkle bread crumbs over top and bake in a hot oven. Serve on slices of toast.

BEAUREGARD EGGS.

Baked omelet with the addition of one tablespoon of lemon juice in sauce, and using one tablespoon of butter and same of flour.

DEVILED EGGS.

Boil eggs hard, cut in two and slip out the yolks. Mash yolks fine, season to taste with pepper, salt, salad oil, butter, vinegar and mustard, and press back into the white. Pin two halves together with tooth-

picks. Wrap each one in waxed paper. Nice for picnics.

Or—add grated horse-radish, mixed with vinegar, season liberally with butter, salt and pepper. Place sprig of parsley and half a stuffed olive on each half egg and serve in bed of parsley.

Or—chopped pickles and ham or chicken may be added to the yolks.

GOLDENROD OR ITALIAN EGGS ON TOAST.

Mrs. W. H. Woods.

Mrs. Harriet Dryden Boulson, Los Angeles, Cal

Boil three eggs twenty minutes, separate the yolks and white and chop whites fine. Toast four slices of bread and cut into trianlges. Make a white sauce. Stir the chopped whites into it and when hot pour over part of the toast. Put yolks through a fine strainer over the whole and garnish with a border of toast points and parsley.

LUNCHEON EGGS.

One-half cup stale bread crumbs cooked in one-half cup milk. When soft stir in one cup minced boiled ham, highly seasoned with cayenne and mustard. When cold add beaten raw egg. Roil hard boiled eggs in this mixture, rolling around till well covered. Then roll in dry bread crumbs and fry delicate brown in deep fat. Garnish. Fine for picnics.

LUNCHEON EGGS NO. 2.

Put eggs on to boil in cold water. Boil ten minutes. Remove shell. cut in two lengthwise. Pour over these a cream sauce made of one tablespoon flour, two tablespoons of butter and one cup milk. Garnish with thin slices of crisp bacon.

EGG NESTS ON TOAST.

Prepare eggs as above and serve on plain toast or toast spread with minced ham.

EGG MUFFINS.

Laura B. Hamilton.

Two eggs, two cups milk, two cups flour, one tea-

spoon salt. Bake in a quick oven so that a crisp brown crust is formed on all sides. No baking powder needed. Make the batter thinner than for cake and bake in gem pans. These muffins are easily digested and so are recommended for invalids.

OMELET.

Beat four eggs separately, into the volks put one cup of milk, one tablespoon of flour, salt and pepper last; add the whites of eggs, bake in a deep dish about ten minutes in a hot oven.

Or—have ready a piece of butter in frying pan. When hot turn in the egg mixture, well beaten. As soon as it sets raise from the edge of the pan with a knife. Let it brown a little, then lap it over. Slip on a platter and brown a little, move in the oven. Serve hot. Schrimps or chopped parsley or jelly may be added just before serving.

BAKED OMELET.

Three eggs beaten separately, one cup milk, teaspoon melted butter, pepper and salt, stirring in beaten whites last. Turn into a hot buttered baking dish and bake for about five or ten minutes.

HAM OMELET.

Chop or grind scraps and small bits of cold ham. Put in a spider with very little water and some butter; when warmed through pour over them three slightly beaten eggs and lift and stir with a knife until the egg is set, but not dry.

MRS. PRESIDENT McKINLEY'S OMELET.

Separate the whites and yolks of four eggs, beat both well. To the yolks add six tablespoons of milk, a pinch of salt, a dash of pepper, one-half teaspoon corn starch, one-half teaspoon baking powder. Add the whites. Have a bowl of gravy—any kind, turkey, roast beef, chicken or pork warming—put the omelet in a buttered pan, bake in a hot oven. When done, put on a warm platter and pour gravy over it.

SAVORY OMELET.

Cut tender corn from two or three small ears. Take the seeds from a green sweet pepper. Mince finely half a cup boiled ham or the same of dried beef, which previously has been fried to a crisp; add a pinch of mixed herbs; salt to taste. Beat four eggs well and add a pint of sweet milk. Mix all together and fry in oil or butter or bake ten minutes in the oven. A tablespoon of corn starch dissolved in milk gives body to it.

PANNED EGGS.

Mrs. L. J. Menold, Princeton, Ill.

One cup of cold boiled ham chopped fine, one-half cup bread crumbs, moisten with little milk; season to taste. Bake in buttered gem pans. Fill nearly full of mixture. Break egg on each one. Dust lightly with bread crumbs. Bake about ten minutes.

PICKLED EGGS.

Boil three or four dozen hard; remove shells. To one quart of vinegar put allspice, ginger and two cloves of garlic. Boil, when spiced to taste pour over eggs. Nice for picnics.

TO POACH EGGS.

Have the water boiling hard. Drop egg in quickly. When firm enough to hold, remove with skimmer. A little vinegar added to the water makes them set quickly.

POACHED EGGS.

Serve poached eggs in slices of fried bread that are previously covered with the finest mince of hot (warmed over) meat, chicken or turkey.

POACHED EGGS IN BROWN STOCK.

Poach as in water using stock instead. Make sauce of stock and pour around the eggs garnished with sippets.

EGG PUFF.

Beat the white stiff and put in wide mouthed cups or by spoonsful in deep plate. Make hollow in center and put in each the unbroken yolk. Set cups or plate in pans of boiling water, cover and cook three minutes. They may be placed for a minute in the oven. Serve with butter, pepper and salt. Chopped parsley adds to their appearance.

SCALLOPED EGGS.

Mrs. Matilda Reed.

Eight eggs boiled hard, cracker crumbs, one teaspoon butter, milk. Into a well buttered pan, put a layer of the cracker crumbs, then a layer of the eggs sliced, butter, salt and pepper., and so on until pan is full. This will serve six people.

EGG SOUFFLE IN CASES.

Scald one pint of milk. Wet one-half cup of flour and one-fourth cup of sugar (mixed together) with a little cold milk and stir it into the hot milk. Let it cook until it thickens and is smooth, stirring constantly then add one-fourth cup of butter. When well mixed stir it into the well beaten yolks of five eggs. Just before the dinner is served add the whites, which have been beaten stiff, and bake in paper cases or small cups in a hot oven about twenty minutes, placing the cups in a pan of hot water while they are cooking. Serve with creamy sauce.

STUFFED EGGS.

Boil eggs hard, when done peel and cut in halves; take out the yolk, mash, add the same amount of boiled chopped ham, a dash of pepper and enough cream to make the mixture moist; stuff the eggs and place the halves together; roll in egg, then in the cracker crumbs, and fry quickly in very deep fat, lard or dripping.

EGGS SUR LE PLAT.

Beat two eggs separately, spread upon the platter, then drop as many eggs upon this as are required at the meal; season with salt and pepper; sprinkle over with cracker crumbs, and place in a hot oven for a few moments, when it is ready for the table.

EGG TIMBALES.

Miss Irene Warren, Chicago.

Four eggs beaten slightly, one-half teaspoon of salt, ten drops onion juice (may be omitted), pepper and teaspoon of chopped parsley may be added. Add gradually one cup of milk. Pour into timbale moulds or gem pans. Set in pan of hot water in moderate oven and bake till eggs set. Turn on hot platter and pour around them tomato sauce made of one-half can of tomatoes heated and rubbed through a strainer, one tablespoon of butter and one heaping tablespoon of flour rubbed together till smooth. Pour over this mixture the heated tomatoes, stirring carefully, season and cook a few moments. Garnish with parsley.

VEAL CAKE WITH EGGS.

Edith Philhower.

Boil six or eight eggs hard. Cut the yolks in two, and lay some of the pieces in the bottom of a small baking dish, then add a layer of cold chopped meat, veal or ham, or both, chopped parsley, salt and pepper. Then another layer of eggs, meat, etc., until the dish is almost filled. Place a tablespoon or more of butter on the top, and put enough water to cover the meat. Bake an hour. Press close together with a large spoon. Serve when cold.

TO KEEP EGGS.

Mrs. W. T. Leader.

Two pints of slack lime and one pint of coarse salt to one pail of water. Stir it well together, then drop the eggs into it carefully, the little end down. This will keep the eggs all winter.

To boil cracked eggs, put a teaspoon of vinegar in

the water, and however badly cracked the egg will not boil out.

When buying eggs, select those whose shells are rough. A smooth, glossy shell is a sign that it has been in the nest too long.

PICKLES, CATSUPS, ETC.

"I'll warrant there's vinegar and pepper in it."
—Twelfth Night.

PICKLED APPLES.

Mrs. J. Shultz.

Peel ripe, hard, sweet apples, cut in halves and core. To a peck take about two quarts vinegar and four pounds sugar, half an ounce each of mace, cloves, allspice, all unground, a few grains of pepper and a little salt. Boil vinegar and sugar together, skim well, put the spices in a thin muslin bag and add to the vinegar, then put in the apples. Place over the fire and stew slowly till the apples are soft. Take out apples, let vinegar boil down and pour it over the fruit; cover and put away. Peaches may be treated the same way.

BEET PICKLE.

One quart of chopped boiled beets and one quart of cabbage chopped fine, one-half cup of chopped onions, one of grated horseradish, two cups sugar, one tablespoon salt, one teaspoon of black pepper and big pinch of cayenne. Mix and cover with cold vinegar. Put in glass jars.

PICKLED BEANS.

Boil about three minutes, drain, put on fresh water, salt, cook until nearly done; drain. Vinegar to cover, allowing one cup sugar to a quart of vinegar, a pinch

of tumeric, spices may be added. Let come to a boil and pour over beans and can.

RED CABBAGE.

Cut cabbage thin and long. Pack in layers with salt between. Put on weight and let stand twenty-four hours. Drain and pour over cider vinegar with mixed spices. Put on weight.

CANTALOUPE PICKLES.

Pare, cut in slices for serving. Boiled in lightly salted water 10 minutes. To 7 pounds fruit allow one quart of vinegar, three pounds of sugar, three pieces stick cinnamon, one ounce each alispice and cloves. Boil sugar, vinegar and spices together ten minutes, add the sliced melon and cook five minutes. Take out the fruit with a skimmer, and pack in jars. Cook the syrup ten minutes longer and pour over fruit in jars. Preserved ginger may be added.

COLD CATSUP.

Bettie Moore.

Take one-half peck of ripe tomatoes, peal and cut fine, one pint grated horse radish, one small teacup of salt, one teacup of white and black mustard seed mixed, two tablespoons black pepper, two red peppers chopped fine, two or three stalks of celery, one cup chopped onions, one teaspoonful each of ground cinnamon and cloves, one cup sugar, one quart vinegar, stir and keep in glass can or jar.

GOOSEBERRY CATSUP.

Edith Philhower.

Seven pounds of ripe gooseberries, four pounds of sugar, one pint of best cider vinegar and two ounces each of ground cloves and cinnamon (tied in a piece of muslin), boil all together for three hours. Seal while hot in fruit jars.

TOMATO CATSUP.

Miss Adaline P. Holt.

Half bushel of ripe tomatoes, peel, slice and stew in

their own liquor until soft, then rub through a sieve fine enough to retain the seeds. Bring to a boil and add four ounces salt, three ounces ground black pepper, one ounce of cinnamon, one-half ounce ground cloves, and a drachm of cayenne pepper, one teacup sugar, one quart good cider vinegar. Boil down until thick, stirring all the time to prevent burning. Bottle while hot. Sugar may be omitted.

TOMATO CATSUP.

Mrs. M. S. Pollard.

Cut up one peck of ripe tomatoes and boil one hour. Press through coliander, add one quart vinegar, two tablespoons salt, two cups sugar, one teaspoon cayenne pepper, one tablespoon each of mustard, white mustard, ground cloves, allspice and celery seed, tied in muslin cloth, one quart of onions chopped fine. Boil about four hours slowly stirring occasionally.

PICKLED CAULIFLOWER.

Mrs. W. T. Leader.

Two good sized cauliflowers, cut up, one pint of small onions, three medium sized red or green peppers. Dissolve one-half pint of salt in water to cover the vegetables and let stand over night, in the morning drain. Bring to a boil two quarts of vinegar, four tablespoons of mustard and a pint of sugar. Add the vegetables and boil fifteen minutes or until a fork can be thrust through the cauliflower.

CHILI SAUCE.

Mrs. C. C. Merridith.

Twenty-five large ripe tomatoes, six large onions, five red peppers, six green mangoes, eight tablespoons sugar, three cups vinegar, one tablespoon salt. Boil until thick. Seal.

CHOPPED PICKLES.

Miss Margaret Holt.

One peck of green tomatoes, half peck of onions, one head of cabbage, one pound of white mustard

seed, one ounce each of tumeric, celery seed and cinnamon, half ounce of cloves, one pound of sugar, one pint of grated horseradish, six large green peppers. Slice tomatoes, let stand over night, sprinkle handful of salt over them, press all the water out, chop all fine. Mix all ingredients and cook in vinegar enough to cover until tomatoes look clear.

CHOW CHOW.

Mrs. Mary Vorhees, Friend, Neb.

One quart each of onions, green tomatoes, cabbage or cauliflower, chopped coarsely. Drain off the liquor after chopping, and soak in water slightly salted, over night, the next morning cook in the salted water until somewhat tender. Then thoroughly drain and add six green peppers and a quart of chopped pickles, mix thoroughly and put in a jar. Boil one quart vinegar, one teacup of sugar, take one tablespoon of flour, one teaspoon of ground mustard, one tablespoon of turmeric add a little of the cold vinegar, stir carefully and pour it into the boiling vinegar, and let boil until it thickens slightly. Pour over the pickles.

CHOW CHOW PICKLE.

Mrs. Don E. Gayer.

Six large cucumbers, cut up; one quart of small cucumbers, two quarts little silver onions, three heads of cauliflower, broken in small pieces; one quart green string beans, cut up; eight green tomatoes (sliced), four green bell peppers chopped fine, three red bell peppers chopped fine, two tablespoons curry powder, one-half tablespoon celery seed, one-half ounce turmeric, one-half pound (scant) Coleman's mustard, one-half cup of flour, two cups sugar, one gallon of cider vinegar. Put all the vegetables in strong salt water and let stand over night. Drain in the morning and bring to a boiling point. Mix other ingredients in a little cold vinegar and boil fifteen minutes, pour this over pickle mixture, let boil up well, put in glass jars and seal.

CHOW CHOW.

Mrs. John Stoecks.

For two gallons of mixed pickles. One-fourth peck of green tomatoes, sliced; one-fourth peck of white onions, quartered; one hundred little green cucumbers, two heads of cauliflower, three green peppers, chopped. Put this all in salt water for twenty-four hours. Then scald in salt water and drain.

To one gallon cider vinegar add one-fourth pound of white mustard, one cup flour, one and one-half cups brown sugar, ten cents worth of turmeric, one ounce ground cloves, one ounce of celery seed. Stir mustard and flour with a little cold vinegar and add to the rest of the vinegar while boiling. Stir all together and boil five minutes and mix with pickles.

MAY'S CHOW CHOW.

Mrs. Will Warren.

Two quarts green cucumbers, one quart each onions, green tomatoes and cauliflower, all cut in pieces. Let stand in salt water over night, drain and scald in weak vinegar. Drain again. Make paste of six tablespoons turmeric, one and one-half cups sugar, one cup each flour, two cups vinegar. Boil and pour over pickles.

CUCUMBER PICKLES.

Mrs. Georgia Bell, Lincoln, Neb.

To one hundred and twenty-five medium sized cucumbers, take one gallon of best vinegar, five cents worth each of white and black mustard seed, whole black pepper, dried ginger root, garlic (if desired), two tablespoons mustard, one cup of salt. Stir three times each day for nine days.

CUCUMBER CATSUP.

Mrs. William Mitchell.

Three dozen cucumbers, one and a half dozen onions chopped fine, three-fourths cup of salt sprinkled over them. Put in a colander with a weight on top drain over night. Add one teacup white mustard

seed one-half teacup ground black pepper, mix well and put in bottles two-thirds full and fill to the top with good cold cider vinegar. Seal like any other catsup.

CUCUMBER PICKLES.

Mrs. J. A. Joel.

Two hundred cucumbers, cover with water, add a pint of salt. In the morning drain off the water, take as much vinegar as you had of water, one ounce each of whole cloves and allspice, and a piece of alum the size of a walnut. Heat all together, and pour boiling hot over the cucumbers. Adding sugar to the vinegar makes nice sweet pickles. Can.

CUCUMBER PICKLES.

Mrs. W. H. Sisson.

Sauce same as above except heat vinegar for three mornings and pour over cucumbers, sealing tight each time.

OIL CUCUMBER PICKLES.

Mrs. Josephine Barker, Rochelle, Ill.
Mrs. Eunice Marks.

Take small sized cucumbers five or six inches long, wash and slice without peeling, allow two cups of finely chopped onion to a gallon of sliced cucumbers, mix with one cup of salt and let stand over night. Drain three hours. One cup olive oil, two tablespoons mustard seed, one of celery, one of black pepper, a small lump of alum dissolved in water. Mix the dressing thoroughly, then stir into the cucumbers and onion. Put into cans and cover with cold vinegar and seal.

SWEET CUCUMBER PICKLES.

Miss Vie Pittenger.

Put cucumbers in brine, let stand twenty-four hours, drain and heat in vinegar. Pack while hot in glass or stone jars. In another kettle have vinegar hot, spiced and sweetened to taste, pour this over cucumbers and seal while hot.

DILL PICKLES.

Mrs. Henry Stoecks.

Boil six gallons water, two and one-quarter quarts of vinegar and one pound of salt together. Set aside and cool. Have cucumbers standing in cold soft water for three hours and wipe them dry with a cloth. Put a layer of cucumbers in a barrel, then a layer of mixed spices, dill, grape and cherry leaves, horse-radish, bay leaves and five cents worth wein stein. Keep putting the layers in until barrel is filled, then pour the liquid in. Have the barrel fastened air tight and stand in the sun for four weeks and shake them around each day.

HIGDON.

M. B. Sexton.

One peck of green tomatoes, one cabbage, three large onions, put through coarse grinder or chopped. Add one cup of salt. Let stand over night, drain and boil in two quarts of vinegar twenty minutes. Drain again, then put in three pints of vinegar, two pounds of brown sugar, one-half pound of white mustard one-half teaspoon of cayenne, one tablespoon of cinnamon, two of cloves, one of ginger. Mix well and boil twenty minutes, less if tomatoes are clear. Add a cup of grated horseradish.

MANGO PEPPERS.

Remove seeds, put into weak salt water to remain six hours, wipe dry with a cloth ready for filling: One medium sized cabbage will make the filling for two dozen or more peppers, cut as for slaw, adding a few green cucumbers and onion enough to give a slight flavor, and one teaspoon salt, one tablespoon sugar, ground cinnamon bark and white and brown mustard seed. Fill peppers at once while cabbage is crisp, sew up opening, place in earthen jar and drain for twelve hours. To one-half gallon vinegar, one-quarter cup salt, one cup sugar. Heat and cool. Pour over peppers. Cover close.

MIXED PICKLES.

Mrs. H. W. Dredge.

Chop one quart each of green tomatoes, cucumbers, cabbage, one green pepper, one quart of green corn, cut from cob, one pound nice brown sugar, one-half ounce celery seed, one-quarter ounce mustard seed, one-quarter ounce turmeric. Cover with good vinegar and boil one hour and can.

MUSTARD PICKLES.

Mrs. James French.

One quart each of small whole cucumbers, large cucumbers (sliced), green tomatoes (sliced), and small button onions, one large cauliflower divided into flowerets and four green peppers cut fine. Make a brine of four quarts of water and one pint of salt, pour over the mixture of vegetables and let stand twenty-four hours. Heat just enough to scald and turn into colander to drain. Mix one cup flour, six tablespoons ground mustard and one tablespoon of turmeric with enough cold vinegar to make a smooth paste; then add a cup of sugar and sufficient vinegar to make two quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time. Add the vegetables, and cook until well heated through. Put into jars or bottles and seal.

FRENCH MUSTARD PICKLES.

Mrs. Geo. Ryerson, Brantford, Canada

Twenty-four medium sized cucumbers, one quart small onions after being chopped, three green peppers, two cauliflowers, two quarts green tomatoes after being chopped. Put into salt water over night, scald in same water, boil three minutes, drain and add three quarts vinegar, four cups sugar, four teaspoons celery seed, one-half cup mustard, three-fourths cup flour, one-half ounce turmeric. Boil vinegar, sugar and celery seed, mix flour, mustard and turmeric with a little vinegar and stir into vinegar when it boils.

MUSTARD PICKLES.

Miss Sarah E. Martin.

One peck green tomatoes, and six large onions, sliced, sprinkle with one cup salt and let stand over night, drain and pour over them two quarts water and one quart vinegar, heat well and drain. Take two pounds sugar, three quarts vinegar, one-half pound mustard mixed to a paste with a little vinegar, two tablespoons cinnamon, two tablespoons ground cloves, one-half teaspoon cayenne pepper. Heat the tomatoes and onions in this for about twenty minutes. Can in glass jars.

ONION PICKLES.

Use small onions, peel and put in jars, pour over hot brine made of one cup of salt to one quart of water. Let stand over night. In morning drain and wash. Put in jar with mixed spices, using one-fourth pound to two gallons of vinegar. Cover and let stand a month before using. They will keep a year.

PEACH PICKLES.

Miss Mabel Pillsbury.

One quart best cider vinegar, three pints sugar, boil slowly five minutes and skim. Pare fruit, put in syrup with spices in the proportion of, two teaspoons whole cloves, four tablespoons cinnamon and small piece of ginger root to each gallon of fruit. Simmer until peaches can be pierced with silver fork. Fill fruit jars with fruit and set in warm place. Boil the syrup until like thin molasses; skim out spices and fill the jars with the boiling syrup. Seal immediately.

JERSEY PEACHES.

Mrs. Janie Pebbles.

One peck peaches, three pounds sugar, one pint vinegar. Boil sugar and vinegar to a syrup. Boil peaches in water until soft, put in jars and pour the syrup over them.

PICKLED PLUMS.

Prepare syrup as for peaches. Wipe plums with

damp cloth and prick in several places. Put in hot syrup and stew till tender. Put spices in bag; put in glass jars.

PICKLED PEARS.

Pare fruit, cut in halves if large and core. Steam until they can be pierced with broom straw. Make syrup as for peaches, using only cinnamon. Simmer fruit in syrup, put in jars, boil down syrup and pour over fruit.

SPANISH PICKLES.

Mrs. A. B. Seaman.

One dozen green cucumbers peeled and sliced fine, one peck green tomatoes, four heads of cabbage, small and solid; one dozen onions, three pints cider vinegar, one ounce turmeric, one-fourth pound box Coleman's mustard, one and one-half pound of sugar. Slice all the vegetables with a cabbage slicer, put each separately in weak brine for an hour or two, drain in cheese cloth, put in layers in a kettle. Mix mustard with cold vinegar, add turmeric, then gradually boiling vinegar and sugar. Put one-third vegetables in kettle, pour on vinegar, then add another third, etc. If too moist do not use all the vinegar. Boil slowly until tender and put in glass jars hot.

SPANISH PICKLES.

Mrs. Don E. Gayer.

Nine large cucumbers cut up in small pieces without peeling, one head of cabbage chopped fine, four green bell peppers chopped fine, one and one-half dozen small onions chopped fine. Sprinkle salt over all and let stand over night. Drain well in the morning and cover with vinegar. Add one pound of sugar, one cup of Coleman's mustard, one ounce of white mustard seed, one-half ounce of celery seed, one teaspoon of turmeric. Mix all together and boil three minutes after it begins to boil. Put in wide mouthed jars and seal.

GREEN TOMATO PICKLES.

Slice unpeeled green tomatoes with half the same quantity of onions. Put in jar with salt. Let stand a day or two, rinse, and if too salty, soak in cold water, Boil till clear, but not tender, in good vinegar, with a little sugar. Use mixed spices.

SLICED PICKLE.

Miss Anna R. Glenn.

One peck green tomatoes, one dozen onions, one ounce each celery seed (two tablespoons), ground cloves, black pepper, cinnamon, white mustard seed, three tablespoons ground mustard mixed with a little vinegar, three pints sugar. Slice tomatoes and sprinkle with one cup salt. Let stand twenty-four hours. Drain and let stand twenty-four hours again in weak vinegar, adding sliced onions. Make vinegar one-half water, drain again, then place tomatoes and spices in layers alternately in a jar. Scald vinegar and sugar and pour over hot. Measure the brine you pour off to find the quantity of vinegar to use.

SPICED GREEN TOMATO PICKLES.

Mrs. J. A. Joel.

Slice one-half peck of green tomatoes, a few onions sliced with them to flavor, cover with cup of salt, let stand over night. Drain through a colander pressing out all the brine. Then add one quart of best cider vinegar, one tablespoon each of ground cloves, allspice, and cinnamon, one teaspoon pepper, one pound sugar. Boil all together ten minutes then simmer about an hour. When cold, it is ready for the table and will keep indefinitely.

SWEET TOMATO PICKLES.

M. B. Sexton.

Peel smooth, green tomatoes. Soak in weak brine for a day or two. Wash and steam until done, or boil in vinegar. Make syrup as for pickled peaches and treat in same way. Put two or three cloves in each tomato.

WATER MELON RINDS.

Miss Linnie Brewer.

Pare and cut in any shape, pour over them weak alum water, hot. Let stand twenty-four hours, then pour off and rinse well. Boil in clear water until tender. Make a syrup of equal measure of vinegar and sugar, with stick cinnamon and race ginger. Boil fruit till clear. Put in glass jars.

Or, the rinds may be soaked in salt water, or they may be made up quickly by boiling till clear in salt and alum water. Proceed as above, with syrup and spices.

TOMATO CHUTREY.

Put four pounds of chopped, ripe tomatoes in porcelain kettle with one pound of sliced apples, half a dozen small white onions finely minced, and a pint and one-half of best cider vinegar. When it begins to boil add one pound of brown sugar, an ounce of crushed mustard seed, half an ounce of grated ginger root, four ounces of salt, half a small teaspoon of cayenne. Let the mixture boil until soft, rub through a sieve, and set aside to cool, stir daily for three or four days, then cork tightly in small jars.

For grape chautrey—Proceed the same way using two pounds of seeded grapes, one and one-half of apples, one ounce of horseradish, with no other seasoning.

CORN RELISH.

Ten cups of corn (cut from cob), ten cups of cabbage chopped fine, five red peppers (large), chopped fine, one-half gallon vinegar, three tablespoons of salt, three cups of sugar, four tablespoons of white mustard seed, two tablespoons of celery seed. Mix thoroughly and cook one-half hour.

TOMATO RELISH, COLD.

Mrs. L. J. Menold.

One peck ripe tomatoes, two cups celery (chopped), four peppers, six onions, two pounds sugar (brown),

one-half cup salt, two pints vinegar, two ounces white mustard seed two ounces cinnamon, grated horseradish Chop tomatoes separately and drain. Chop onions, peppers and celery together and mix.

CUCUMBER SAUCE.

Mrs. F. O. Johnson.

Beat one-half cup heavy cream stiff, add salt and a few grains cayenne to taste and gradually two tablespoons vinegar. Then add one medium sized cucumber pared and chopped, drain well and sufficient onion juice to flavor delicately. To be served with salmon mold or salads.

HORSERADISH SAUCE.

To four tablespoons of freshly grated horseradish add the well beaten yolk of one egg, one saltspoon each of salt and sugar and six tablespoons of whipped cream.

Horseradish is excellent mixed with olive oil and vinegar. Can be used with whipped cream without egg. Season with salt, cayenne and mustard.

Sauce tartare is mayonnaise to which chopped pickels and capers and bits of onion have been added. Also chopped olives.

MEAT SAUCE.

Mrs. Oell French.

One peck green tomatoes, two onions (chopped coarsely), sprinkle salt over them and let stand over night; drain and add one tablespoon each of mustard seed, cloves and black pepper, two teaspoons celery seed, and one-fourth pound brown sugar. Cover with vinegar and cook ten or fifteen minutes.

MEAT SAUCE.

Mrs. Chas. A. Sterner.

One peck green tomatoes, one dozen onions, six peppers or more if liked, one teaspoon each of cloves, pepper, mustard and allspice, two teaspoons of cinnamon, three teaspoons of turmeric, one pint of sugar to each pint of vinegar. Cook slowly for half a day.

SYRUP FOR SWEET PICKLES.

Three pints of sugar to one of vinegar. To insure against mold or ferment pour a teaspoon of olive oil into each bottle before sealing.

PRESERVES, JELLIES, ETC.

CANNED BLUEBERRIES.

One cup of blueberries to two cups of pieplant; cut in small pieces; add three-quarter cups sugar, and stew until pieplant is soft.

CANNED BEETS.

Mrs. J. A. Joel.

Boil till tender, ckin and pour over boiling vinegar to which a half cup of sugar and one cup of not strong vinegar is allowed for each quart of beets. Seal in glass jars.

CANNING CORN.

Mrs. Sarah Powers.

Cut from the cob six quarts of corn, add one ounce salicylic acid to every six quarts of corn. Cook done and put in glass jars. Seal air tight and keep in a cool dark place.

CANNED RHUBARB.

Cut in small pieces and fill glass jars. Put them in a pail deep enough to cover. Fill with cold water, screw on tops while holding the jars under water.

CANNED TOMATO SOUP STOCK.

Boil tomatoes as for canning, strain and bottle and seal—ready for soup or sauces.

CHERRY BUTTER.

Miss Mary Pillsbury.

Stem and boil until soft, then rub through a colander. To each pint of pulp add a pint of sugar, boil

until thick like other fruit butters. Can or keep in closely covered jars.

SPICED CHERRIES.

Mildred Patterson.

Mix five quarts seeded cherries without the juice with five pounds sugar. Let stand over night. Pour off the juice for three mornings, boil and skim, each time pouring on the cherries boiling hot, the fourth time add whole spices to taste, one pint cider vinegar, boil down with enough juice to cover cherries, add cherries and let come to a boil and can.

CRANBERRY JELLY.

Boil berries in very little water till soft. Mash and strain. Allow a pound of sugar to each pint of juice. Boil fifteen or twenty minutes. Pour in moulds. Soft seeded raisins may be put in jelly for a change.

CURRANT CONSERVE.

Mrs. Adaline Glenn Ferris, Carthage.

Five pounds currants, washed and stemmed, five pounds sugar, five peeled oranges, seeded and cut into bits, two and one-half pounds seedless raisins. Mix whole together and boil for thirty minutes.

SPICED CURRANTS.

Strain part of the fruit as for jelly. Cook unstrained part a short time in a little water to soften seeds, add remainder of juice, use nearly equal quantity of sugar, one whole lemon (peeled, chopped fine), and seeded raisins, cinnamon, cloves, nutmeg and allspice, according to quantity, to taste.

SPICED GOOSEBERRIES.

Six quarts of gooseberries, two of sugar, one pint vinegar, two teaspoons cinnamon, one of allspice, one of cloves. Boil till desired consistency.

CANNED GRAPES.

Mrs. Isabel Matthews.
Mrs. John Nesbit Swan.

Pack cans with ripe grapes, then pour boiling water

over for three times, filling the can each time and draining off without removing the fruit from the cans. then fill the fourth time with boiling syrup. Seal and set away for two months at least before using.

GRAPE JUICE.

Mrs. Isabel Matthews.

Prepare grapes as for jelly. Let come to a boil, add one-half cup of sugar to each quart of juice. Can or bottle while hot. Dip corks of bottles in parafine to prevent mould.

SPICED GRAPES.

Five pounds of grapes, three pounds of granulated sugar, one-half pint vinegar, two teaspoons each of cinnamon and allspice, half teaspoon cloves. Pulp the grapes, boil skins until tender, cook the pulp soft and strain through a sieve, add to skins. Put in spices, sugar and vinegar, boil thoroughly and seal.

NUT MARMALADE.

Mrs. Joseph Barker, Rochelle, Ill.

Four pounds rhubarb, six pounds sugar, two lemons one pound almonds. Slice the outside of lemons and squeeze out juice, discarding the thick white skin. Do not peel rhubarb or blanch almonds, cook one and one-fourth hours or until thick enough to keep in tumblers.

ORANGE MARMALADE.

Mrs. Harris Popplewell, Brantford, Canada.

Cover one pint of bitter oranges, cut very fine with two and one-half pints of water and let stand over two nights. Then boil for an hour and one-half. Allow one and one-fourth pounds of sugar to one pint of fruit, boil one-half hour. Pour one cup of boiling water over the seeds and let stand over night, drain and add the jelly to the marmalade. Ordinary oranges and one lemon may be used instead of the bitter fruit.

ORANGE MARMALADE.

Mrs. F. L. Meeker, Marshalltown, Ia.

Wash and slice thin twelve oranges, discarding the ends. Chop fine. To one pound of fruit add one quart of water, set away over night. Next morning boil fifty minutes, then set away until next morning. To one pound of mixture add one and one-quarter pounds of sugar and boil for one hour, put in glasses and cover. It adds to the flavor to add a little lemon juice, after it is through boiling.

PEAR MARMALADE OR GINGER PEARS.

Mrs. J. H. McMillan.
Mrs. J. W. Sipher.

Eight pounds chipped pears, eight pounds granulated sugar, one-half pound candied ginger, four lemons. Chip the pears after taking off the skins. Cut the ginger in pieces. Let both boil with the sugar for one hour, slowly. Put the lemons on in cold water and let them boil till tender, then chop them, removing the seeds. Add to the pears and boil another hour. Put away like jelly.

PEARS WITH GINGER.

Peel a dozen large pears which are not quite ripe and cut into long thin strips. Add two-thirds as much sugar as you have fruit, the juice of a lemon, two-thirds cup of water and a dessert spoonful of ginger. Boil all together until the fruit is transparent and serve as a relish.

PRESERVED PEARS.

Pare the fruit with a silver knife and drop into a bowl of cold water to preserve the color. When all are pared, put into a pan of clear, cold water, and boil until almost tender. Make a syrup of the water in which the pears were boiled, allowing one pound of sugar to each half pint of water. Drop the pears into the syrup and cook them slowly until they can be pierced with a silver fork. Put the fruit in hot jars and cover with the boiling sirup. Seal.

PIEPLANT AND FIG BUTTER.

Miss Mary Pillsbury, Macomb.

Eight pounds of pie plant already for cooking, six pounds of white sugar, two pounds of figs; cut them in two parts and soak over night in cold water. In the morning cook them in the same water until soft, then skim them out and chop fine. Strain the water and put it with the pie plant, sugar and figs and cook it down to butter. Can.

PINEAPPLE MARMALADE.

Grate two large, fully ripe pineapples and to each pound of the fruit thus prepared add three-quarters pound of loaf sugar, the juice of two lemons, and the grated yellow rind of half a lemon. Bring to the boiling point quickly and cook until clear, which will take about one hour. Skim often and, when done, seal in small jars.

PLUM CONSERVE.

Mrs. Georgia Bell, Lincoln, Neb.

Five pounds of blue California plums, cut in pieces, but not skinned, four pounds of sugar, one and one-half pounds of raisins, three-fourths pounds English walnuts, four oranges, using yellow rinds and pulp but not the bitter white part. Cut in small pieces and boil the whole one hour.

QUINCE HONEY.

Mrs. N. B. Miller.

Five quinces grated fine, five pounds sugar, one quart water. Let sugar and water boil twenty minutes, then put in grated quinces and boil fifteen minutes longer. Splendid.

QUINCE JELLY.

Use good parings and cores with one-third good tart apples. Boil till tender in barely enough water to cover. Mash and strain. Return juice to fire, boil and skim, add a scant measure of sugar to each measure of juice. Boil and put in glasses.

QUINCE PRESERVES.

Proceed as for pear preserves.

RASPBERRY JAM.

Raspberry jam is much better if one-third or one-half cherries are used. Take equal weights of fruit and sugar; put them into a preserving kettle over the fire; keep stirring and breaking the fruit until the sugar melts, then boil till it jellies on a plate; then put into jars.

RHUBARB CONSERVE.

Mrs. H. W. Dredge.

Cut five pounds rhubarb into pieces and cover with five pounds sugar and let stand over night. In the morning pour boiling water over one and one-half pound chopped figs and add to the pieplant with the grated rind and juice of two lemons and oranges. Boil until thick like preserves. Delicious with cold meat or for cake filling. The above makes from six to eight large glasses.

STRAWBERRY PRESERVES.

Mrs. Mary Brereton.

Take one pound of nice ripe strawberries and one pound of granulated sugar. Let boil twenty minutes, then pour out on large platters and set in the sun with window glass over them, let stand in sun twenty-four hours, then put in jelly glasses with parafine over top. This is also nice for dark red cherries and red raspberries.

PRESERVED STRAWBERRIES.

Mrs. J. H. McMillan.

One pint of sugar, one pint of berries, one-half pint of water. Boil the sugar and water together until it almost jells, then put in fruit and boil twenty minutes. Pour out into earthen crocks and let stand till next day. Then strain off the syrup through a colander and boil until it jells, then put in fruit and boil five minutes. Put away in jelly glasses and cover.

TOMATO FIGS.

Six pounds of small yellow or red tomatoes, three of granulated sugar, skin and put in layers with sugar in saucepan. Boil very slowly, when nearly clear, lift carefully and spread on platter and place in sun a day or two, cover with glass, sprinkling occasionally with granulated sugar. When dry pack between layers of waxed paper.

WATER MELON PRESERVES.

Mrs. J. A. Joel.

Pare the rind of one melon, cut into small pieces, cover with water and add one tablespoon of powdered alum. Let stand over night. Drain, then cook in clear water till a straw will pierce easily, then drain again and weigh. Take three-fourths as much sugar as fruit and slice half a lemon and squeeze part of the juice from the other half, water enough to cover the fruit and cook till thick as desired.

Raspberries, strawberries and cherries need the addition of apples, plum or quince to make a perfect jelly.

Use apple juice with grapes for jelly. It makes them jelly better and prevents the formation of tartar.

Dried fruits should be soaked over night and cooked slowly for three or four hours.

BEVERAGES.

"Anon, we'll drink a measure the table 'round."

—Macbeth.

GOOD COFFEE.

Mrs. John C. Allen.

Scald coffee pot well, add a heaping teaspoon of coffee to each person, the white of an egg, (or port)

well mixed with coffee cup of boiling water to each person. Let boil from 3 to 5 minutes, then stand on back of stove when it will keep hot for ten minutes. Then serve.

For after dinner coffee use twice the amount of coffee. Make in usual way. It is better served soon after making.

For coffee with scalded milk: Bring equal amount of milk to boiling point and mix with coffee, also at boiling point. Mix about five minutes before serving.

FROZEN AFTER DINNER COFFEE.

Strain till clear one quart of strong coffee. Add eight ounces of sugar, when cold, add the white of an egg and one-half pint of sweet cream, both unbeaten. Freeze and serve in sherbet glasses.

COFFEE FRAPPE.

Half freeze strong coffee in which there is plenty of cream and sugar. Serve in cups with whipped cream on top.

CHOCOLATE OR COCOA.

Dissolve three tablespoons of either or both in a pint of hot water, add a pint rich cream. Scald and serve hot. Vanilla, whipped cream or beaten white of egg mey be added.

PINEAPPLE FRAPPE.

Mrs. Eliza Smith.

Three oranges, one quart cherry juice, one can of grated pineapple, juice of six lemons; add water to make one gallon. Sweeten to taste.

GINGERADE.

Isabelle C. Stewart.

One quart water, one cup sugar, one-fourth ounce white ginger root. Boil sugar, water, and ginger root together twenty-five minutes, remove from the fire and add one cup orange juice and juice of one lemon, strain and set away to cool. At serving time dilute with ice water.

GRAPE JUICE.

Put just enough water on the grapes to keep them from burning. Cook until soft, strain, bottle and seal Use one-half cup of sugar to one quart of juice.

KOUMISS.

Mrs. Fanny Graham Herbert.

To three quarts of new milk add three pints of scalding water, one-half cup sugar and two small cakes of compressed yeast (five cents worth). Let stand about three hours in warm place, then bottle. Tie down corks well. Use champagne tap to draw out. If bottled before it becomes foamy and yeasty, do not fill bottles over three-quarters full.

KOUMISS.

Mrs. Frank Hubbard.

Two quarts and one-half pint new milk, one and one-half pint hot water, one 2½ cent cake compressed yeast, three-quarters cup granulated sugar. Dissolve sugar in water and add to milk; add yeast which has been dissolved in a little cold water. Let stand three hours, then bottle in very strong bottles. Put one pint in a quart bottle. Corks must be boiled and left soaking while koumiss is standing. A cooker is necessary. Lay bottles on side in a dark, cool place. Next day place on ice. Ready for use in few hours. Use champagne tap. This quanity for six bottles.

EGG LEMONADE.

Thoroughly beat the egg, sweeten to taste, add juice of lemon, water and cracked ice. Beat thoroughly or use shaker. Pineapple juice or grated pineapple added to ordinary lemonade is delicious.

ICED ORANGE JUICE.

Mix half pint orange juice with a gill of lemon juice and sweeten with syrup made by boiling a cup of sugar and small cup of water together. Fill the glasses with cracked ice and pour the mixture over.

MILK SHAKE.

Take one-half pint rich milk, with syrup made by boiling sugar and water; flavor with vanilla and pour over cracked ice. Shake well.

TEA PUNCH.

Add to any good fruit sherbet, good Ceylon or English Breakfast tea, made quickly and cooled. Apollinaris water is also an improvement.

TEMPERANCE PUNCH.

Mrs. Jas. French, Enid, Okla.

One pound raspberries, one pound currants. Put into a bowl, mash to a pulp, add four quarts water and let stand (covered) for two or three hours. Take four cups granulated sugar and four of water, boil with a little lemon rind for ten minutes. When cold add juice of eight lemons and six oranges. Strain both mixtures and pour together. Keep cold and when ready to serve add one quart of finely crushed ice. Cherries may be added if desired.

LEMON SHERBET.

Miss Clara Bailey.

Four lemons, one pint sugar, one quart boiling water. Shave off the peel from two lemons, being careful to take some of the lighter colored rind. Put them into a bowl, add the boiling water and let it stand ten minutes, closely covered. Cut the lemons in halves, remove seeds, squeeze out juice and add it with sugar to the water, add more sugar if needed. When cold strain it through a fine strainer into the can and freeze.

Orange sherbet is made in the same way, using oranges in place of lemons.

STRAWBERRY SHERBET.

Crush a pound of strawberries, add a quart of water with a sliced lemon; let stand two or three hours. Put one and a quarter pounds of sugar into another basin; strain over the strawberry juice; when sugar is

dissolved, strain again, and set on ice until ready to serve.

TEA.

Scald teapot and put in tea while hot, using one teaspoon of tea for each person (if strong tea is desired). Pour on boiling water. Let it stand five to seven minutes before serving. Do not boil.

ICED TEA.

Make strong tea. After standing seven minutes to extract strength enough, pour off and cool. Add water to desired strength. Pour over cracked ice and serve with sliced lemon.

RUSSIAN TEA.

Put slices of lemon in each cup, sprinkle with sugar and pour hot strong tea over them. A slice of orange gives an agreeable flavor.

DANDELION WINE.

Miss Anna R. Glenn.

Pour one gallon of boiling water over one gallon of blossoms. Let stand three days. Take one pound sugar to each quart of juice, one lemon, three oranges to one gallon juice. Take the liquid of flowers and rinds of lemon and oranges and boil fifteen minutes. Strain, then add lemon and oranges sliced. When lukewarm add two tablespoons yeast or one-half cake compressed yeast, scant measure. Let stand one week. Strain again and settle, then bottle.

For fruit beverages prepare the syrup by boiling sugar and water together, any fruit juices may be used, singly or in combination. Also candied cherries, bits of pineapple or other fruits or jelly may be added. Mint sherbet is made by adding mint leaves cut in rather small pieces.

Bottle all surplus, when canning fruit, to add to sherbets.

FOR INVALIDS.

BEEF TEA FOR INVALIDS.

Mrs. J. A. Joel.

Meat for beef tea should be lean, juicy and of good flavor. Every particle of fat should be removed. Put two pounds of round steak, cut into small pieces, into a jar, without water, cover closely and set the jar into a kettle of cold water; put a wire frame in the bottom of kettle to keep the jar from breaking. Heat gradually and keep not quite at boiling point for two hours, or until the meat is white. Strain, pressing the meat to obtain all the juice; season with a little salt.

BLACKBERRY CORDIAL.

Crush berries; to each gallon of juice add one quart of boiling water. Let stand twenty-four hours, stirring occasionally. Strain and add two pounds of sugar to each gallon of liquid. Bottle and cork tightly. Or the juice may be boiled after straining with the sugar and spices—nutmeg, cinnamon, allspice and ground cloves—in muslin bag.

CORN MEAL GRUEL.

Two tablespoons corn meal, wet with cold water, add to three pints of boiling water, a little salt, and boil twenty-five minutes. Serve plain or with a little nutmeg and sweet cream for a change.

CRUST COFFEE.

Mrs. J. A. Joel.

Toast bread very brown, pour on boiling water, strain, add sugar and cream.

BEATEN EGG.

Beat one fresh egg very light, add one tablespoon of ice water, one teaspoon of cream or lemon juice.

TO COOK AN EGG.

Beat the white and yolk separately, adding a pinch

of salt to the white. Pour both into a cup or mold which has been slightly buttered; stand in a saucepan of boiling water and stir it constantly until it becomes thick and rises up like creamy custard, not allowing it to boil. May be put in hot oven for a minute. It can be served either in the cup or turned out on a piece of toast. A teaspoon of pure meat gravy or strong beef tea may be beaten up with the yolk instead of the milk.

STEAMED EGG.

A nice way to cook an egg for an invalid or a small child. Drop a rather thick teacup into a kettle of boiling water and let it remain until thoroughly heated. Take it out with a skimmer and break into it at once a perfectly fresh egg. Cover it over with a napkin; let it stand for a few minutes and it is ready to serve.

SPANISH GINGERETTE.

One gallon of water, two cups granulated sugar, one-half ounce best bruised ginger root, one-fourth ounce of cream of tartar and two lemons sliced. Boil ginger and lemons five minutes in two quarts of the water; the sugar and cream of tartar to be dissolved in the balance of the cold water; mix and add one-fourth of a yeast cake. Let it ferment over night. Strain and bottle in the morning. Recommended to persons suffering with dyspepsia or sick headache.

FLAXSEED LEMONADE.

Pour on four tablespoons of whole flaxseed, one quart of boiling water and add the juice of two lemons. Let it steep for three hours, keeping it closely covered. Sweeten to taste. Excellent for colds. Use slippery elm bark the same way.

MULLED BUTTERMILK.

The well beaten yolks of an egg added to boiling buttermilk and allowed to boil up; or add to the boiling buttermilk a little thickening of flour and cold buttermilk.

OATMEAL GRUEL.

Add to one cup of well cooked oat meal, while hot one cup of milk and one of hot water, beat all well and strain. Salt if desired.

MUTTON BROTH.

Mrs. Adelaide Glenn Ferris, Carthage.

Three pounds mutton, remove fat and put into a kettle with two quarts cold water. Let come to a quick boil, then allow to simmer from four to five hours. Add one-half teaspoon salt at end of first hour, and while hot strain through a cloth. When cold skim off every particle of grease.

FOR DRYNESS OF MOUTH OR THROAT.

Take a tablespoon of pulverized slippery-elm and pour half a pint of boiling water on it, sweeten and ice it. Take a teaspoonful as often as twenty minutes.

REFRESHING DRINK.

One-third of a glass of raspberry juice, mix with two-thirds of a glass of ice water. Sweeten to suit the taste of the person.

Blackberry, currant or strawberry juice or jellies mey be used the same way. All are delicious.

PANADA.

Toast milk or water wafers a little on one side. Put a layer in small dish and pour boiling water over them. Use a little sugar. Put in another layer of crackers and sweeten, and pour on boiling water. Repeat until dish is over half full. Nearly fill dish with boiling water. Cover and keep hot for an hour in pan of water. It will be like jelly. Serve hot with cream.

RICE.

Wash and soak a cup of rice two hours in a cup of water, then turn into a quart of boiling water. Boil nearly an hour. Strain, and when cold and thick, serve with cream and powdered sugar.

CREAM TOAST FOR AN INVALID.

Miss Mae Merridith.

Toast two slices of fresh bread, from which remove crust. Over this pour very hot, the following: One cup rich milk which has been scalded in double boiler, one heaping teaspoon of melted butter which has been thickened with a little flour. Heat one cup cooked tomatoes which has been salted to suit taste and add a pinch of soda. Pour into scalded milk and strain over toast. Serve at once very hot.

PEPTONIZED MILK.

The following Recipes are furnished by Miss Jessica Skinner.

Stir up five grains of pancreatic extract and fifteen grains of soda in a gill of water; mix thoroughly and add a pint of fresh milk. Put in a well corked bottle and place where it will keep warm for an hour. Put on ice to chill before using. Make quantity desired fresh each day.

ARROW ROOT.

Mix a teaspoon best arrow-root with four teaspoons of cold milk. Stir it very slowly into half a pint of boiling milk and let simmer five minutes, stirring constantly. Add one-half teaspoon sugar, a pinch of salt, and flavor with cinnamon, brandy, or a few stoned raisins boiled in milk. Omit sugar if raisins are used.

MILK AND ALBUMEN.

Put into a clean quart bottle a pint of milk, the whites of two eggs, a pinch of salt. Cork and shake well for five minutes.

WINE WHEY.

Heat half pint of milk to the boiling point, then add two tablespoons of sherry wine. Stir once around the edge, and as soon as the curd separates remove from fire and strain. The whey can also be separated by using lemon juice, vinegar or rennet. With rennet use a pinch of salt, but with the others sweeten with small amount of sugar.

BEEF TEA.

Take a pound of juicy beef cut from the round, remove all the fat and cut into very small pieces. Put in double boiler, using a quart of cold water to cover beef. Simmer gently from two to three hours, strain through coarse strainer, season with salt and pepper. A little celery, salt or butter will make it more palatable.

Beat two eggs, turn on beef tea or broth, gradually stirring all the time. Good for dyspeptics.

Reduce beef tea with boiling milk. It is nutricious for invalids.

Boiled milk with a little salt added to make it palatable, sooths an irritated stomach, nourishes the flesh tissues and tends to clear the complexion.

CONFECTIONERY

"Sweets grown common lose their dear delights."
—Poems

FONDANT FOR FRENCH CREAM CANDY.

Fondant is the foundation of all of the French candies. Put two cups of sugar in a granite pan with one-half cup water, a quarter of a teaspoon of cream tartar, stir the whole till entirely dissolved, then place on a bright fire and cover well. Boil until it can be blown in a hair from a straw or from a spoon, or rolled by the fingers into a soft (not sticky) ball. Pour into a dish and watch carefully until it begins to form a scum. Then with a wooden paddle or spoon beat until the mass is creamy, then put on a marbleslab or a board and mould until it is the consistency desired. It is now ready to be used in any way the fancy may dictate. Nuts, fruits and flavors may be added as desired. A wet napkin spread over the fondant will

keep it soft a day or two. The finest granulated sugar is best. In making other candies do not add butter until candy is almost done, and flavor after taking from the fire.

Cream should always be used in preference to milk; failing cream, butter should be substituted; pure fruit juices—strawberry, pineapple, lemon and orange—make the best flavoring, and vegetable colorings are best. Blood beats give a dark red color; cranberry juice a delicate pink; fresh spinach, allowed to stand a day in a tablespoonful of alchol, gives a delicate green, and the yolk of an egg or juice of a grated carrot will furnish yellow.

Taffy is made with glucose in the proportion of three parts of the glucose to five of granulated sugar. Flavor to suit. The longer it is pulled the better it is. If kept several days it becomes creamy and is better.

BUTTER SCOTCH.

Two cups coffee sugar, one-half of water, one tablespoon of molasses, butter size of an egg added when candy is nearly done.

BUTTER SCOTCH.

Miss Ellen Brewer.

Three tablespoons sugar, two of water, one of butter, two of molasses. Boil until it hairs, do not stir.

BUTTER SCOTCH.

One cup New Orleans molasses, one of sugar brown or granulated, half cup butter added when nearly done. Boil until it snaps when put in cold water. Pour into buttered tins. When cool, make into squares.

CHOCOLATE CARAMELS.

Mrs. H. B. Smith.

Four cups granulated sugar, one of cold water, three tablespoons glucose. Boil until brittle, then add half cake chocolate (melted), one cup cream. Boil again until brittle. Flavor. Mark when partly cool.

CHOCOLATE CARAMELS.

Mrs. J. W. Wonder.

Six pounds sugar, one-half ounce cream of tartar, one-half ounce parifine, four ounces Baker's chocolate. Boil to soft ball. When cool mark and cut in squares.

CREAM CANDY.

Mrs. Eva White, Moline.

Two cups of white sugar, one-half cup of water, four tablespoons vinegar, teaspoon of butter. Boil twenty minutes; when removed from the stove add one-fourth of a teaspoon of vanilla; do not stir it. Pull.

CREAM CHOCOLATES.

Make fondant soft and creamy into small balls. Roll in mixture of equal parts chocolate and sugar fondant, keeping it soft by placing the pan in another of hot water. Or chocolate alone may be used adding one-fourth the amount of parafine.

FRENCH CREAMS.

To each pound of XXX or confectioners' sugar use the white of one egg and an equal quantity of cold water. Beat egg and water well together and stir in the sugar, which should be in large bowl. Flavor as desired. Use nuts and fruit, as in other candy, or make into balls and roll in melted chocolate. Orange juice may be used instead of water.

COCOANUT CREAMS.

W. T. Yoder.

To soft fondant, add as much cocoanut as will stir in, flavor with vanilla. Pour on platter covered with dampened oil paper. Cut in squares.

FUDGE.

Two cups of coffee crush sugar and one-half cup of milk, boil together until it will string, take from the fire, and beat briskly, flavor with vanilla, pour into buttered tins and mark into squares while warm.

FUDGES.

Mrs. W. C. Tubbs.
Miss Margaret Dunbar.

To four cups granulated sugar add one-half cake Bakers' chocolate, one cup rich milk and one-fourth pound butter. Place over hot fire, stirring constantly until it becomes thick, (but not hard when put in water). Remove from fire and stir until mass begins to set. Pour in pan making about half inch thick, and while still warm cut in squares. (Vanilla may be added).

FUDGES.

Mrs. Helen Mann Jewell.

To one-half of the above recipe add one cup of any kind of nut meats. Use one-fourth cup of butter.

FIG FUDGE.

Two cups sugar, one-half cup rich milk; proceed as other fudges; when ready to remove from fire add one half cup of figs. Dates and raisins are also good or chopped peanuts.

MAPLE FUDGE.

Alice J. Tapping.

Three cups brown sugar, two cups granulated sugar one cup cream, butter size of walnut, flavor with vanilla. Add nuts just before turning into pan.

MAPLE FUDGE.

Two cups maple sugar dissolved in hot milk, then boil till soft ball. Add large tablespoon of butter when partly cool, heat three minutes. Cream may be used instead of butter and butternut meats added.

MINT LOZENGES.

Mrs. Louie Campbell Jamieson. Loveland, Cal.

Two cups of sugar dissolved in one of hot water, one tablespoon of glucose. Proceed as with other fondant. Flavor with wintergreen or peppermint and mould into small lozenges.

HICKORY NUT MACAROONS.

Take the meat of hickory nuts, pound fine, and add mixed ground spices and nutmeg; make frosting as for cake; stir meats and spices in, putting in enough to make it convenient to handle; flour the hands and make the mixture into balls the size of nutmegs; lay them on buttered tins, giving room to spread, and bake in a quick oven. These are delicious.

MARSHMALLOWS.

Three ounces of the best white gum arabic, soaked over night in one cup of cold water. The next morning set the mixture over the fire in a double boiler. When gum arabic is melted add half a pound of sugar and cook it until it is white. Stir in white of an egg beaten stiff, as soon as the gum arabic and sugar reaches the soft ball point. After this stir briskly, and let it cook about five minutes. Pour into moulds floured with corn starch.

NOUGET.

Mrs. Kennith G. Phelps.

One and three-fourths pints granulated sugar, one-half pint glucose, three eggs (whites only), two cups chopped walnuts. Take one and one-fourth pints sugar, add sufficient hot water to dissolve and add glucose; let this boil until it will bead glass when dropped into cold water. Take one-half pint sugar and add sufficient hot water to dissolve, boil until it will spin thread. Beat the whites of three eggs to a stiff froth and when the one-half pint of sugar will spin thread pour it slowly into the whipped eggs, stirring constantly. When the sugar and glucose are done let stand until done bubbling. Add it to the other, stirring the whole until it gets stiff. Add the chopped walnuts and vanilla if you wish. Spread on buttered pans and mark off in squares. Have the walnuts chopped, eggs whipped and ingredients measured before heating either of the mixtures.

PEPPERMINT DROPS.

Mrs. George W. Jones.

One cup sugar crushed fine and moistened with boiling water, then boil five minutes; take from fire, add cream of tartar the size of a pea. Mix well; Add one-half teaspoon of essence of peppermint, beat briskly till mixture whitens, then drop quickly on white paper. Always have cream tartar and peppermint measured while the sugar is boiling. Wintergreen may be substituted for peppermint.

SALT WATER TAFFY.

Mrs. N. S. Woodward.

One pint boiling water, one and one-half pints of glucose, heat till dissolved; two and one-half pints sugar boiled together, butter half size of an egg, one desert spoon glycerine added when other ingredients are nearly done. Boil again to soft boil—don't let become brittle—Cool, pull, cut in pieces and roll in waxed paper.

"SEA FOAM."

Lucile Wilson.

Two cups brown sugar, one-half cup of water, boiled together until it hairs well, then stir it slowly into the beaten white of one egg as for icing. When stiff enough pour out on buttered plate as you would fudge. Chopped nuts may be added.

SOUR CREAM CANDY.

Mrs. Elizabeth S. Huey.

Two cups brown sugar, one cup white sugar, one cup sour cream, one teaspoon vanilla, one teaspoonful butter. Put sugar, cream and butter on to boil and stir until when dropped from spoon will separate in little drops. Take off the fire, add vanilla, whip a few minutes, until it commences to get a little thick. Pour in buttered dish and cut in squares. Add one teacup of nut meats if desired after taking from stove.

TAFFY.

Mrs. D. C. Blaney.

Two teacups of sorghum, one of granulated sugar, butter size of walnut. Boil in granite pan till it will harden in water. Just before taking up, stir in thoroughly one level teaspoon of soda. A teacup of any kind of nuts mey be added.

GRILLED ALMONDS.

Boil one cup of sugar and one-fourth cup of water till it hairs. Put in cup of blanched and dried almonds, let them "fry," stirring occasionally till they turn a faint yellow brown. Remove at once from fire and stir till syrup turns back to sugar and clings to the nuts. These may be used instead of salted almonds.

SALTED ALMONDS.

Miss Margaret Dunbar.

Blanch the almonds by throwing in hot water, then in cold, and stir through them enough butter to make them seem oily; warm them while stirring in the butter, then spread over a baking pan and bake fifteen minutes, or till crisp, stirring often; when done sprinkle with salt while hot.

ORANGE STICKS.

Mrs. John O'Dowd.

Cut orange rind in narrow strips, simmer gently in plenty of water, drain and cover again with fresh boiling water; repeat this at least twice or until the greenish color is out and the bitter taste gone. Then place on a cloth and press gently to remove moisture. Make a syrup of two cups sugar, one-half cup water and simmer the strips in this until tender. Drain and roll in dry sugar. Make the day before using and serve with desert.

CANDIED POPCORN.

Mrs. Hilda Svenson.

Put into an iron kettle one tablespoon butter, three tablespoons water, one teacup pulverized sugar. Boil

until ready to candy, then throw in three quarts of nicely popped corn. Stir briskly till candy is evenly distributed over corn. Take the kettle from the fire, stir until it is cooled a little and you have each grain separate and crystallized with sugar, taking care that corn does not burn.

MOLASSES POPCORN BALLS.

Boil together one cup of molasses, one-third cup of sugar and one teaspoon of vinegar. When it will harden in cold water, pour over slightly salted popcorn and form into balls.

SALTED PEANUTS.

Peanuts may take the place of almonds. Procure the raw peanuts, shell and set them on the stove in cold water and let them come to a boil and stand ten minutes, drain off and put on cold water, blanch and treat same as almonds. Pecans may be prepared the same way.

PEANUT BAR.

W. T. Yoder.

Prepare sugar as for chocolate creams; when cooked to a soft ball add shelled peanuts to thicken. Stir and cook until good and brown. Peanut crisps are made by adding one-half teaspoon of soda after above batch is cooked.

STUFFED PRUNES.

Select fine, large prunes. Wash and steam one hour. Remove stones and fill as stuffed dates with nuts or fondant. Roll in granulated sugar.

SANDWICHES

How many things, * * seasoned are
To their right praise and true perfection.
—Merchant of Venice.

Use bread baked the day before, trimming off the crust, which may be done before or after cutting into thin, even slices. Use one or two kinds of bread. One slice may be graham, rye or Boston brown bread. Use any filling desired, press the slices together, cut into long, narrow strips or into triangles, or cut with biscuit cutter, and serve on a tray covered with a tray cloth. The kind of filling depending, of course, on the rest of the menu. All kinds of meats, in combination or alone with mayonnaise, make delicious sandwiches. Tongue may be cut in thin slices or mixed with chopped mushrooms and cooked chopped peppers. Lemon juice or mayonnaise may be added. Use mustard with corned beef. Sardines may be used alone with lemon juice or mixed with minced ham. Anchovies are minced and mixed with butter and a dash of cayenne. Or use minced salmon with mayonnaise.

Chopped cucumbers mixed with mayonnaise dressing make a delicious filling. Place between unbuttered slices of graham bread.

Finely chopped celery with mayonnaise. Crisp lettuce leaves, nasturtun leaves, seeds and stems chopped, tomato sliced thin and spread with minced chicken, or use olives stuffed with peppers or the flesh cut from those not stoned, chop fine, mix with a salad dressing (not too highly seasoned) and spread on buttered bread.

Grate any good cheese, rub to a paste with rich sweet cream with a dust of pepper and salt, and spread between slices of brown bread. Chopped olives may be used.

Mix hard boiled eggs, salt and salad dressing into a paste and use a filling. If the salad dressing is not at hand, use cream, a lump of butter, vinegar, salt and cayenne pepper.

FRUIT SANDWICHES.

Mrs. W. J. Sanborn.

Chop equal parts of dates, figs and raisins, mix with a fork, adding cream until it forms a paste thin enough to spread. Use between slices of whole wheat bread. Mix equal parts of chopped nut meats and chopped banana, spread between thin slices of brown bread, sprinkle lightly with salt. The banana should not be too ripe.

Heat together for twenty minutes one tablespoonful of crushed mint leaves and two tablespoonsful of hot water; when strained add one pint of whipped cream, salt, pepper and half an ounce of gelatine dissolved in a tablespoon of cold water. Cool in a mold and cut in thin slices, placing them between the same sized slices of brown bread. Nice to serve for lunch with lamb.

NUT SANDWICHES.

Crush the peanuts or other nuts, mix into a paste with cream or moisten with mayonnaise, salt and a little sugar, spread on buttered bread.

HOT HAM SANDWICHES.

Spread small, thin slices of bread with chopped ham that has been seasoned with made mustard; press sandiwches together, put one beaten egg into half cup of milk and dip each sandwich into this; fry the sandwiches in hot butter, drain on paper and serve hot.

POTTED HAM.

Fry slices of ham as for the table. Put through the meat chopper, then return to the frying pan with the drippings from the frying. Heat and mix thoroughly, pack in small jars.

The butter for savory sandwiches should be seasoned with celery salt, pepper, and a dust of curry powder, beaten with a wooden spoon until soft and creamy.

ROLLED SANDWICHES.

Slice bread thin which is a day old. Pile slices to-

gether, trim off crusts, wrap in a damp napkin and place in a cool place for an hour or two. Spread with a rather soft paste and roll and tie with baby ribbon.

CHAFFING DISH

"May you a better feast never behold."
—Titus Andronicus.

ANCHOVEY EGGS.

Put one tablespoon butter in the chafing dish, add a saltspoon dry mustard, two tablespoons tomato sauce, one of Worcestershire sauce and one of mushroom catsup. Let it simmer, then drop in four hard boiled eggs cut into quarters and sprinkled very sparingly with salt and pepper. Have ready four rounds of hot toast, buttered and spread with anchovy paste; place the eggs on the toast, pour over the sauce mixture and serve.

DREAM CAKE OR CHEESE DREAMS.

Rose Lynch.

Cut bread into slices as for sandwiches, butter slightly, and spread thin slices of cheese between. Have butter hot in chafing pan, put sandwiches in and let cook until brown on one side, turn and brown other side. Do not have pan too hot or bread will burn before cheese is melted.

FRIZZLED HAM OR DRIED BEEF.

Toss together in the hot pan thin slices of lean ham or dried beef and a tablespoon of butter. When the slices begin to brown, dredge with flour, stirring about to keep from scorching; add a dash of cayenne pepper and thin with cream or milk. Allow it to boil up once, then serve.

NEWBERGS.

Cold chicken, veal, lamb or cold roast meat, one cup stock, salt and pepper, browned flour. Mince the meat fine and season highly. Put stock in chafing dish, and when hot stir in meat. Thicken with the browned flour. In place of the stock a cream sauce may be used. One or two hard boiled eggs may be added.

CELERIED OYSTERS.

For one dozen large oysters put in a chafing dish one tablespoon of butter, the same amount of chopped celery, half as much chopped parsley, salt, and a few drops of tobasco sauce. When hot add the oysters, cook until the edges curl, and serve at once.

CREAMED OYSTERS.

Mrs. W. J. Sanborn.

Make a cream sauce, melting together two tablespoons each of flour and butter, adding a cup of cream and oyster liquor; season with pepper and salt, and a little lemon juice; heat the oysters in this until the edges curl and serve on soft biscuit or patty shells. If the butter is allowed to brown at first, the taste is improved. Salmon or lobster may be prepared in the same way.

CREAMED CHICKEN WITH OYSTERS.

Mrs. J. W. Sipher.

Make a cream sauce in the usual way, using a tablespoon each of butter and flour and adding a cup of cream. When hot stir in a cup of minced chicken and a cup of oysters. Salt and cayenne pepper. Cook together and serve with hot biscuit.

CURRIED OYSTERS.

Miss Anna R. Glenn.

One pint oysters to four persons. Heat in their own liquor and drain. Take one-half teaspoon minced onion, fry for ten minutes in one ounce of butter. Stir

into this one-half teaspoon curry powder and a level tablespoon of flour; stir till smooth, then add a gill of the oyster liquor and one gill of cream, and then the oysters.

UNIVERSITY GRILLS.

Mrs. Bess Blackburn Grier.

Drain off all the liquor from a pint of oysters and put them in a hot chafing dish. As the liquor flows from the oysters, dip it out with a spoon and keep them as dry as possible until they are plump. Sprinkle with salt and pepper and add two tablespoons of butter. Lay each one on a flake cracker and pour the liquor over.

QUAIL.

Mrs. Ella Rodgers Hughes.

Four plump quails, four tablespoons butter, three gills highly seasoned broth, two teaspoons onion vinegar, two tablespoons mushroom catsup, celery, salt, white pepper. Cut the birds open down the back, put the butter in chafing dish and heat till it begins to brown. Then put the birds in oven and cook five minutes, turn and cook five minutes longer. When nicely browned on both sides add the broth, catsup and vinegar and season with the celery, salt and pepper.

QUAIL.

W. J. Sanborn.

Cut each bird in two pieces, sprinkle with flour and brown in butter, using half the flame when browned to prevent burning. Season and serve at once. Other small birds may be cooked in the same way.

SARDINES ON TOAST.

Put on a deep plate, pour boiling water over them, drain off at once. Wipe off the skin with a bit of cheese cloth, cut off the tails and bone them. Prepare thin strips of hot buttered toast, put a sardine on each strip, pepper and salt it, pour over a half-teaspoonful of melted butter, squeeze over a saltspoonful of lemon

juice, put all carefully in a chafing dish and heat for five minutes. Serve very hot.

WELSH RAREBIT.

One-half pound grated cheese, two tablespoons butter, one-half cup milk, yolks of two eggs, salt and a pinch of cayenne pepper. Melt butter, add cheese, then slowly the milk, then eggs and seasoning. Stir constantly and let cook until smooth. Serve at once on crackers.

Many egg recipes may be used in a chafing dish. Also canned peas, corn, clams, salmon, etc.

Little pigs in blankets, sausage on toast , sweet breads in butter, sliced bacon, lyonnaise potatoes and many similar dishes may be prepared in a chafing dish. Always remember to slip the pan of hot water under the chafing dish when the supper is prepared, to keep hot while serving.

DISHES IN CASSEROLE.

Usually dishes to be cooked in a Casserole are first prepared in a frying pan, that is, meats are seared, and quickly heated through, then transferred to the Casserole and given a long slow cooking. Anything requiring this process may be successfully cooked in one. A sample dish is enough.

BEEF STEAK EN CASSEROLE.

Brown six sliced onions in three tablespoons butter. Put in Casserole, add two pounds of round steak, cut in pieces and seared in hot pan, season. Add a half cup water, cover and cook slowly two hours, or till nearly tender, add a cup of slightly cooked, and sliced potatoes and cook till done. Chickens, rabbits, or quails may be treated in nearly the same way. All kinds of stews may be successfully made in the Casserole.

FRAGMENTS

"A good wit will make use of anything."
"Simplify life and be happy."
—Henry IV.

TO SERVE FIFTY PEOPLE.

Three quarts of tomatoes for bisque, one gallon of solid oysters, thirty pounds of turkey, four good sized chickens for pie, twelve spring chickens to fry, three for patties or croquetts, six cans of peas, ten quarts of saratoga potatoes, two quarts of cranberries for jelly, three pints of olives, one and one-half galons of salad, one and one-half gallons of ice or sherbet, two gallons of bulk ice cream or six and one-fourth bricks.

TABLE OF MEASUREMENTS.

Four salt spoons equal one teaspoon, three teaspoons dry material four of liquid, equal one tablespoon, six tablespoons equal one-half cup, two gills equal one cup, two cups one pint, four cups of flour, two solid of butter, two of granulated sugar, three of meal, two of solid meat and nine large eggs equal, one pound.

"Au gratin"—Means that the dish is prepared with white sauce, covered with bread crumbs and baked. It is an excellent way to dispose of left overs and to serve many vegetables.

All escalloped dishes, are much nicer if made with a good white sauce poured over them, instead of the usual way of using bits of butter and milk or water.

Cracker or bread crumbs for covering the tops of scallops, etc., should be first well greased in melted butter.

Bread crumbs are better for covering articles for frying, as cracker crumbs absorb the grease.

When the mold contains ice cream, wrap a cloth about it wrung from hot water; when it contains a hot

pudding, wring the cloth from cold water to remove from mold.

The smaller the cake the hotter the oven should be.

In creaming butter and sugar, if butter is hard, warm the sugar or the bowl.

To keep frosting from cracking add one teaspoon of cream to each white of an egg.

Use a knife wet with hot water to cut a frosted cake.

Fine granulated sugar makes a better cake than the coarse grade. Confectioner's sugar will make a smoother frosting than the powdered.

Different jellies may be used to tint frostings.

To take a cake from a pan, lay a clean towel on the table, invert the cake pan over it and put a cloth folded two or three thicknesses wet in cold water, over the bottom of the pan.

Two apples placed in the cake box will keep the contents moist.

Set dry figs, raisins or dates on a plate, in a steamer. In half an hour they will be as plump as when fresh. Dry and roll lightly in confectioner's sugar before putting them away.

A good balance of spices is three tablespoons of cinnamon, one of ground mace, one grated nutmeg, two teaspoons of cloves, and two teaspoons of allspice.

A drop of cinnamon extract and three or four drops of vanilla added to a pot of chocolate will greatly improve the flavor.

Cut new bread with a very hot knife to prevent its crumbling.

UseIce cream scoops to mold mashed potatoes in little pyramids, rub each with butter and lemon in gas broiler.

Rinse the pan with cold water or rub with butter to prevent milk scorching.

A spoonful of vinegar added to the lard prevents doughnuts from absorbing fat; added to water makes old fowls tender and fish firmer and whiter.

A good substitute for butter and beef drippings for frying: Boil best kidney suet in milk, allowing one-half cup to one pound of suet; lift from bottom occa-

sionally to prevent burning. When milk has boiled off, dip off grease which will be of a delicate flavor. The suet is improved by soaking several hours in cold water. Excellent to put with lard for frying doughnuts.

Dough for breakfast rolls can be kept several days on ice.

Add a teaspoon of cocoa to a pumpkin pie for a change.

Place a pan of hot water in oven with biscuit to be warmed over.

If salad dressing curdles when boiling add a little cold water and beat.

Clean the grater after chocolate with stale bread.

Pour cold water over butter milk to keep it. Pour off when you wish to use the milk.

Put a tablespoon of olive oil or parafine on top of catsup before sealing, to preserve it.

Pour boiling water over raisins the day before they are to be served. Put away to cool. In the morning lay on a cloth and dry. They will be plump and much improved.

Dust pork chops with a little brown sugar. It adds a delicious flavor.

A few gratings of nutmeg added to the usual seasoning of creamed spinach and cauliflower gives a dainty flavor.

Sour cream makes a delicious dressing for cucumbers.

Put a pinch of soda in milk to prevent curdling. Cream which has begun to turn may be sweetened by adding a pinch of soda and bring to the boiling point, stirring constantly.

Cream or milk will not drip from a pitcher on to the tablecloth if the nose of the pitcher is rubbed with butter.

Place a pan of cold water in the oven to cool it when it is too hot.

Always use a double boiler when cooking custards or cereals, both of which burn easily.

Slow and long cooking will make tough meat tender.

Pack oranges in fine dry sand and they will keep for months.

Hash potatoes or apples with a baking powder can with a few holes made in the bottom to allow steam to escape.

In boiling ham parboil it in soda water, then take out and scrape and wash clean. Add clear water and cook. It will have an added sweetness and be remarkably tender.

Test custards with a silver knife. If baked it should come out smooth, if boiled it will be thickly coated if custard is done.

Keep food hot by placing dish in another of hot water.

In frying croquettes, add hot water to the well beaten egg, before dipping in the bread crumbs.

Radishes when served plain, like celery, should be piled on a dish of cracked ice.

Soaking onions in warm salted water for an hour will remove rank flavor.

Roll sausages in flour before frying.

Milk will keep sweet several days if a small teaspoon of fine salt is added to each quart.

Make oranges and lemon extract, using the thin colored skin, of any pleasant tasting fruit. Put in bottle and cover with 90 per cent alcohol; let stand three weeks. A few genuine vanilla beans will flavor a half pint of best alcohol.

Pour sauce around puddings and fish, not over them.

Serve rich, creamy buttermilk with cracked ice. Healthful and nutritious.

Pour hot water on raisins to seed easily.

To test eggs put them in water. If the large end turns up they are not fresh.

Use a coarse grater to extract onion juice.

Put flour with suet when chopping to prevent its sticking together.

In preparing parsley cut with scissors.

Keep parsley wrapped up in a piece of wet cheesecloth, several weeks without it spoiling.

When you wish to have green vegetables, really

green, let them cook with the cover off.

Boquet of herbs consists of a few sprigs of parsley, a piece of thyme, a clove of garlic, a bay leaf, and a few peppercorns all tied together, ready to be dropped into whatever they are to flavor.

FOR SWEETENING CISTERN WATER.

Mrs. E. D. Cady.

Use one-half pound each of alumn and borax. Dissolve alum in a gallon of water and put in cistern. The next day put in dissolved borax.

CARPET WASH.

Mrs. S. S. Hallam.

One cake ivory soap, five cents worth of ammonia, five cents worth of ether. Dissolve soap in one quart of soft water and while hot remove from stove and add ammonia and ether and one quart of soft water. Let stand over night and is ready for use.

CLEANSING FLUID (FINE).

Six drachms alcohol, two ammonia, one of oil of sassafras, one of chloroform, three-fourths drachm of pulverized borax. Mix and shake, then add one quart of deodorized gasoline.

WASHING MADE EASY.

Mrs. Melville Brewer.

Eight ounces sal soda, six ounces borax, two and a half pounds laundry soap, ten quarts rain water. Shave soap, add to water, with sal soda and borax. Heat until thoroughly dissolved—about an hour. Use half cup to each pail of water to soak clothes over night, add one cup to boil in. The mixture may be used only to boil the clothes, washing in usual way. It is excellent to whiten them and for washing flannels.

WASHING FLUID.

Mrs. Chas. Cable, Berwick.

Ten cents worth of lump ammonia, five cents of salts of tartar, one can of Lewis Lye dissolved together in

one gallon of water. Use one cup of this fluid to a tub of water. Soak clothes over night, in morning wring, put in boiler with one-half cup of fluid. Bring to a boil. Suds and rinse well.

TO WASH BLANKETS.

One ounce pulverized borax, one-half pint soft soap. Put in cold soft water; soak over night. Rinse in two waters in morning, squeeze but not wring and hang up without wringing. For one blanket. Makes them soft and is easily done.

The best disinfectants are pure air and sunshine.

Use whitewash freely.

Fresh lard will remove tar, grass and machine oil stains.

White lead is the best cement for mending china or glass. Put away three or four months before using.

Remove ink spots and iron rust with lemon and salt. Sweet milk will take out ink if applied at once.

Mildew may be removed by boiling garment in strong borax water.

Keep coarse sink brushes for cleaning pots, pans and vegetables.

HOSPITAL DRESSING FOR BURNS.

Mrs. Helen C. Smith.

One pint sweet oil and six fluid ounces of lime water shake well. Put in a few drops of Bergamot and you have a splendid hair dressing.

To remove cream spots from embroidered centerpiece or doilies, dampen the spot with household amonia, then lay a fresh piece of blotting paper over it and iron lightly.

Remove coffee and tea stains from linen by rubbing a little borax and soak for half and hour in cold water, then hold over the mouth of a deep dish and pour boiling water over the spot.

The coffee and tea pots should be filled with cold water and a tablespoonful of soda and boiled for two hours once a week.

TO KEEP GAME FRESH.

Mix a teacupful of vinegar and one of carbonate of soda. Pour this inside the bird and shake it for perhaps five minutes. Wash the outside of the bird with the same preparation, and then carefully wash the whole bird again with fresh, cold water.

ADDENDA

"Jove and my stars be praised: Here is yet a postscript."
—Twelfh Night.

BAKED APPLES.

Mrs. Mary A. Frantz.

Cut apples in halves, take out cores, set in baking pan with the cored side up. For seven or eight tart apples use three cups sugar, one and one-half cups water; set on top of stove, cover closely and let boil half an hour, remove cover and place in oven, and bake until brown as desired.

BAKED APPLES WITH FIGS.

Mrs. Arch Young.

Use firm apples like Greenings. Pare and remove core; fill space with one large or two small figs; put in rather deep pan, with little water. Sprinkle generously with sugar and a little cinnamon. Bake till done. Lift out carefully so as not to break.

BAKED APPLE JELLY.

Mrs. Eleanor Phelps Pratt, Glenn Ellyn.

Fill a two-quart granite dish with alternate layers of sliced tart apples and sugar. Bake three hours,

closely covered. Served with whipped cream. This is delicious and should turn out a solid pink jelly.

GROUND ALMOND PUDDING BOILED.

Mrs. H. Warner.

One-half pound ground almonds, one-half pound white sifted sugar, eight eggs, beaten separately, one-half pound of bread crumbs, the rind of a grated lemon. Beat for half an hour and steam the same as other steamed puddings. Must be dished up quickly and eaten with sauce.

APRICOT PUDDING.

Mrs. Wm. J. Bryan, Lincoln, Neb.

Two small cups apricot (dried), cook soft, press through colander; one-half box of gelatine, whites of three eggs well beaten, sugar to taste. Mould and cool. Serve with whipped cream.

APPLE DUCHESS.

Mrs. Jennie H. Disney.

Pare apples and cut round balls with vegetable scoop about two dozen; cook tender in one cup each of sugar and water, with one teaspoon lemon juice, then drain and roll in melted currant jelly, pile on dish. Cook the trimmings in a little water, pass through sieve and simmer in the syrup. Put the marmalade thus made around the balls and sprinkle with chopped blanched almonds. Around this on same dish serve whipped cream.

APPLE DUMPLINGS.

Miss Irma Jewell.

Make rich pie crust, roll thin and cut in squares. On each square place the sliced apples, sugar, butter and nutmeg or cinnamon. Fold over and place in buttered bake dish, over all pour one cup of water and one of sugar. Bake in medium oven.

APPLE DUMPLINGS.

Mrs. J. B. Herbert.
Mrs. Jos. Stevenson.

Pare, core and quarter good cooking apples; have

ready well buttered cups; take one pint flour, two teaspoons of baking powder, a little salt, and sufficient milk to make a thick batter; put in each cup a spoonful of batter, add prepared apples, cover with batter, and steam until fruit is thoroughly cooked. Serve with sugar and cream. Other fruits either fresh of canned may be used.

BAKED APPLE DUMPLINGS.

Miss Bird Lusk.

Make rich biscuit dough with one quart flour, roll about one-half inch thick, cut in pieces size of saucer. Pare, core and quarter one apple for each dumpling. Hold quarters together and pinch dough firmly around them. Take one quart water, one cup sugar, one-half cup butter, put in baking dish. When boiling lay in dumplings and bake till done, about one-half hour. This amount makes six good-sized dumplings.

BOILED APPLE PUDDING.

Mrs. Sarah K. Delano.

Pare and core six apples, put them in a stew pan with water enough to half cover them, add one teacup of sugar and butter the size of an egg, a pinch of salt; boil until the underside of the apple is tender, then turn them over, thicken with a teaspoon of flour mixed in cold water; essence to suit.

BANANAS IN SYRUP.

Mrs. Jas. French.

Heat in a porcelain kettle a pint of currant and red raspberry juice, equal parts, sweetened to taste. When boiling, drop into it a dozen peeled bananas; simmer them very slowly for twenty minutes; remove the bananas, boil the juice until thickened to the consistency of syrup, pour over the fruit. Serve cold.

BANANA SNOW.

Mrs. Eliza Smith.

Soak two-thirds box of gelatine in one-half cup of cold water for half an hour, then pour over this one pint boiling water, add heaping cup of sugar, juice of

two lemons; stir well; when cold and beginning to thicken, add whites of three well beaten eggs; beat together until stiff and white (about one hour). Peel, cut in thin slices eight large bananas and stir into the snow. Dip molds into cold water, fill with the snow, set on ice to harden. Serve with whipped cream or custard made of the yolks of eggs, one pint milk and half cup sugar.

BATTER PUDDING.

Mrs. Sue Burden Brunen.

One pint milk, four eggs (the yolks and whites beaten separately), ten tablespoons sifted flour, a little salt; beat in the whites of the eggs the last thing before baking. Bake half an hour.

BLACK PUDDING.

Mrs. Clara Burden.

One teacup molasses, one of butter, one of sugar, two of flour, one of sour milk, four eggs, one nutmeg, one teaspoon soda. Mix butter and sugar to a cream, add eggs well beaten, then molasses, then nutmeg, then flour and sour milk, last soda dissolved in a little warm water; steam three hours. Fruit may be added. Good warmed over.

BLACKBERRY PUDDING.

Mrs. Delos W. Baxter, Rochelle, Ill.

Half cup sweet milk. Two-thirds cup N. O. molasses and one even teaspoon soda, two cups sifted flour, one box blackberries, over which flour has been sifted, stirred in very lightly, so as not to break. Steam two hours. Serve with hard sauce.

RICH PUDDING.

Miss Carrie Wallace.

One-third suet chopped fine, two-thirds flour. Season well with pepper and salt. Mix all together thoroughly. Put amount needed in pudding bag, place in kettle of hot water and boil thirty minutes. Turn out on hot plate and serve. Will keep several weeks in cold weather.

BUTTERSCOTCH PIE.

Mrs. Margaret C. Landon.

Part one—One cup brown sugar or one-half cup brown sugar and one-half cup maple syrup, one tablespoon butter and just enough water to dissolve. Cook until thick.

Part two—One cup milk, one tablespoon flour, yolks of two eggs. Mix and add part one, then cook. Fill baked crust and add meringue of beaten whites of two eggs sweetened to taste. Set in oven to brown.

CHOCOLATE PIE.

Mrs. Earl O. Stewart.

Two cupfuls of milk, yolks of two eggs, six tablespoons of sugar, four tablespoons of grated chocolate and two tablespoons cornstarch. Let milk and sugar come to boiling point, add corn starch wet up in milk, then chocolate, a teaspoon of vanilla extract and last the well beaten yolks of eggs. Pour into a baked crust and cover with meringue of whites of two eggs.

CHOCOLATE PIE.

Mrs. Mabel Hanna Porter.

Grate one-half teacup of chocolate, place in a sauce pan with one cup of hot water, butter the size of a walnut, one teaspoon vanilla and one-half cup sugar. Beat the yolks of two eggs with one-half cup sugar, add two tablespoons cornstarch (dissolved in a little water) Mix and add to the chocolate. Cook until thick, stirring constantly. Pour into a pie shell and let cool. When ready to serve put whipped cream over the top of the pie.

LEMON PIE.

Mrs. Ross B. Hickman.

One and one-half lemon, grated rind of one, one cup sugar, one tablespoon of butter, beat to a cream, four tablespoons sweet milk, two eggs, (save white of one for top), one-half cup luke warm water with one large tablespoonful cornstarch. Same for orange pie.

PINE APPLE PIE.

Mrs. Margaret C. Landon.

One grated pineapple, its weight in sugar, half its weight in butter, one cup of cream, five eggs. Beat the butter to a creamy froth, add the sugar and yolks of the eggs, continue beating until very light, add the cream, the grated pineapple and the whites of the eggs beaten to a stiff froth. Bake with an under crust.

PUMPKIN PIE.

Miss Lucretia Stewart.

One cup stewed pumpkin, one cup sweet milk, one-half cup of sugar, two well beaten eggs, pinch salt, one-half teaspoon each of ground cinnamon, ground cloves, and vanilla extract. This makes one large pie.

SALAD DRESSING.

Mrs. L. J. Merrold.

One-fourth teaspoon salt, one-fourth teaspoon mustard, a little pepper, one teaspoon flour, two tablespoon sugar, one cup sour cream, one cup vinegar, one or more eggs. Boil until thick.

FRENCH DRESSING.

Mrs. Robert Seaton, Seaton, Ill.

One and one-half teaspoon salt, one-quarter teaspoon pepper, six tablespoons olive oil, two tablespoons of vinegar, a little cayenne, a little juice of an onion. Add salt and pepper, olive oil and vinegar. Stir for five minutes with a piece of ice, remove ice and beat until quite thick. Keep in cool place until ready to serve.

CELERY SALAD.

Mrs. Robert Seaton.

Cut the tender stalks of celery into inch pieces to make three cups, mix with a French dressing. Serve in a ring of tomato jelly and garnish with curled celery, shredded lettuce and mayonnaise dressing.

KLONDYKE SALAD.

Mrs. Robert Seaton.

One can French peas, cheese cut in small cubes, sweet pickles chopped very fine. Mix with mayonnaise.

SPICED BEEF.

Mrs. Mary E. Sykes.

Four pounds of round beef, chopped fine, take from it all the fat, add to it three dozen small crackers rolled fine, four eggs, one cup milk, one tablespoon ground mace, two tablespoons black pepper, one tablespoon melted butter. Mix well and put in any pan that will just fill, packing it well. Baste with butter and water and bake two hours in a slow oven.

ROYAL CUSTARD.

To serve with clear soup.

Two eggs, one-half cup consomme, one-eighth level teaspoon salt, dash of nutmeg, few grains cayenne.

Beat eggs slightly and add the consomme and seasoning. Strain into a buttered mold, set in a pan of hot water, and bake in a moderate oven until firm. When cold turn from mold and cut into diamonds or dice.

CHEESE SOUFFLEE.

Mrs. C. O. Walters.

Two tablespoons butter, three of flour, one cup milk, pepper, one-half teaspoon salt, one-fourth cup grated cheese, three eggs. Add flour to melted butter then milk and seasoning, cook to thick sauce. Add yolks of eggs, cheese and lastly the beaten whites, grease pan and bake in pan of hot water twenty minutes in moderate oven.

SALMON-SALAD EGGS.

Mrs. A. H. Dean.

Boil the number of eggs you desire until hard. Mix the powdered yolks with canned salmon, season with vinegar, mustard, salt and pepper. Place the mixture

within the whites of the eggs and throw over them drawn butter. Serve hot.

SCOTCH EGGS.

Mrs. Lewis Duke.

Six hard boiled eggs, one-third cup fresh bread crumbs, one-third cup milk, one and one-half cup chopped (cooked) ham, one raw egg. Shell eggs, cut lengthwise, take out yolks, mix fine, season with salt, paprica, moisten with cream. Fill whites with these yolks, put together whole again. Prepare for the outside the bread crumbs and milk cooked to a paste, add chopped ham, season with a little paprica and mustard, add one raw egg beaten lightly, cover eggs with this, roll in bread or cracker crumbs and fry in deep fat as doughnuts.

BAKED MANGOES.

Miss Lillian Gallagher.

Use ripe mangoes. Cut off the tops and remove the seeds; cook until done, change the water several times, last water salt to taste. Filling—Use crackers or dry bread, potted ham (one can), salt and butter. Fill each mango, then place in a pan containing enough water to half cover. Before serving peel and cook ripe tomatoes, salt and butter them and serve with each mango.

MINT SAUCE.

One-third cup mint, minced fine, one-half cup hot vinegar, one level tablespoon sugar. Mix the sugar and vinegar and add to the mint. Set on back of range for thirty minutes.

SPICE LAYER CAKE.

Maude Porter.

One cup of brown or white sugar, one-third cup butter or butter and lard mixed, one cup sour cream or milk, one egg, one and three-fourths cups flour, one cup chopped raisins, one teaspoon soda, one-half teaspoon baking powder, one heaping teaspoon cinnamon and cloves. Bake in two layers. Put together with boiled icing.

MARSHMALLOW FUDGE.

Elizabeth Charlton.

Boil to a soft ball, three cups of light brown sugar with one cup of milk. Beat in after removing from the fire one-fourth pound of marshmallows. Nuts may be added.

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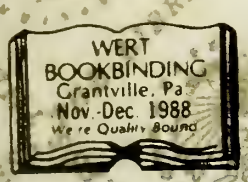

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